

RECIPE FOR A DAY

Take a dash of water cold
And a little leaven of prayer,
A little bit of sunshine gold
Dissolved in the morning air.
Add to your meal some merriment
And a thought for kith
and kin;
And then, as a prime ingredient,
A lot of work thrown in.
But spice it all with the essence
of love
And a little whiff of play.
Let a wise old book and a
glance above
Complete a well spent day!

When Thou
Makest A
Feast...

St. Luke 14:13

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COOKBOOK
of

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Foods for festive occasions
the year 'round

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FOREWARD

Within these pages is a personalized collection of tried and favorite recipes, made possible by the splendid cooperation of the members and friends of St. Ann School Guild. To them, we wish to express our sincerest thanks and appreciation, and to all those who have so generously contributed, in any way, in the preparation of our cookbook.

Our contributors make no claim to originality, but we do feel this is a very special recipe book. It was created by honest-to-goodness homemakers like yourself, and it is our endeavor to combine the practical with the unusual, in order to provide an outstanding book that will be treasured and enjoyed by all.

The Anthracite Region of Pennsylvania is the melting-pot of all nationalities. We trust this will be a helpful guide and answer the queries frequently received from many of our young homemakers for recipes of national origin. These were the special treats our mothers and grandmothers prepared and it was with justifiable pride that they sought to pass on the knowledge of such culinary art to ensuing generations.

In our collection, we hope you enjoy some of the pride in good cooking with which we send it to you.

COOKBOOK COMMITTEE

**...GIVE HER OF THE FRUIT OF HER HANDS
AND LET HER WORKS PRAISE HER
IN THE GATES. Prov. 31:10-31**

The family is the root of Christian society. It is the most efficient unit of material production; it is the font of loyalties, religious and social. Christianity means to live life with thought, in an imitation of Christ, to infuse everyday experiences and materials with the dignity of the spirit of Christ; it means "transforming the very bread that feeds the body into symbolic fare that feeds the soul".

Liturgical seasons or feast days are intended not merely for church and cloister; they are meant to unite all Christians to their Master, and one with the other, in God's kingdom here on earth. It is here we give praise to the woman who is mistress of the kitchen—the Cook. She is the "Christian in Action" who developed a tradition of an integrated Christian life with the idea of serving certain foods on certain feast days, giving special significance to the Church Year. This idea is a very old one. Going all the way back to the Book of Exodus in the Old Testament one can see how specific God was in giving instructions to the Jewish cooks who were to prepare the Passover meal. Christ and His family were careful to follow the letter of the law as they celebrated the Jewish festivals. During the Middle Ages, as the celebration of Christian feast days spread throughout Europe and the East, each group of people created their finest foods and used them over and over again on these occasions. In this way the tradition of feast day cookery grew.

Thus, the custom of gathering together for a meal after the ceremonies and processions, of offering thanksgiving for divine favors and sharing the warmth of home and hearth in the name of God, became a definite part of our Christian tradition. Except where it is forbidden, it is almost impossible to find a land today where there is no celebration of the holy days, where families and friends do not gather to honor events in the life of Our Lord, the feasts of the Blessed Mother or the saints in heaven.

With the kitchen being "the great preserver of traditions" in this respect, we are devoting our preface to feast days, and the traditional recipes and customs associated with them. Though we have sought

to present some explanation of their symbolic meaning, there is a variation, according to local origin; we have tried to incorporate them as one.

It is interesting to note how many of the recipes for special occasions have to do with bread. This comes from universal reverence for bread as the basic food of mankind. In many European countries, the sign of the Cross is made over the loaf of newly baked bread before it is touched, and all members of the household stand as the first piece is cut by the head of the family. Should a bit of bread drop to the floor, the person who dropped it must pick it up and kiss it. No bread dare be wasted; it is given to the animals and birds.

A word about the recipes themselves. We have not attempted to standardize them in any way, preferring to keep the flavor original. However, all of them are practical and adapted to present day cookery and can be used not only for feast days but for everyday.

The Church Year begins with Advent and it is this calendar that we shall follow. The liturgical season of Advent extends from the First Sunday of Advent to December 24. The liturgy reminds us of the time during which the world was without a Redeemer, expresses a joyful anticipation of the coming of Christ and suggests the practice of penance as a suitable personal preparation. The dominant theme of these four Sundays is that Christ will come to us in a special way at Christmas if we have prepared ourselves for His coming. All Advent seems concentrated on the Vigil Mass; all the desires and hopes of men point to the night of His miraculous birth.

Many Christians around the world fast during Advent—a fast that reaches its climax with a special dinner on Christmas Eve. Fish, the symbol of Christ, plays an important part at Christmas time. Lut-fisk comes from Scandinavia. Another delicacy enjoyed all over Europe, is stuffed Carp, a Polish dish. Shrimp is popular in Spain, while in Italy a variety of fish makes up the menu for Christmas Eve. Many Italians here in America look forward to the custom of preparing this dinner each year:

	Red Wine	
Roasted Chestnuts		Figs, Dates and Nuts
Smelts (basta)	Cod (baccalla)	Ink Fish (squid)
Baked Eel (capitone)		Baked Whiting
	Spagettini with Anchovies	
Salad-Tossed Greens		Fresh Fruit Bowl
	Fennel, Celery, Olives, Luppini	

There is no feast so steeped in tradition as the Vigil of Christmas. Everything contributes to its dramatic qualities—the star-filled night, the angels and their message, the manger, the shepherds, the Princes journeying from afar, the human family and the heavenly birth; the whole wonderful mingling of the material and the supernal, of poverty and wealth, of body and spirit. Even the smallest tradition lends itself to the customs of the home. For this reason, the traditional menu for the Vigil of Christmas is probably the most interesting; it is so definitely a dramatic re-creation in memory of this night.

Nowhere is Christmas Eve more widely celebrated than in Poland and the Slavic countries, and much of its story book fascination has been retained by those who migrated to America. The Christmas celebration begins with the gathering of the entire family who partake of a special feast called Wilia (Wigilia), which the women have prepared with the greatest care. This is a meatless meal, for it is a fast day, one of the strictest of the year. One does not eat until after the first star appears, symbolizing the star which heralded the birth of Christ. The youngest child is set to watch for the first star and when it appears he runs to tell the rest of the family and supper begins. The number of courses is fixed at seven, nine or eleven. It is considered unlucky to have an odd number of persons at the table and relatives or friends are invited, especially those who have no family of their own. There is a custom of setting the table for more people than there are in the household, in the hope that the Christ Child in the form of a stranger may come to share the Wilia supper. This is done in great houses as well as in the simplest cottages. In the dining room, stalks of wheat and grain are placed in the four corners of the room, with a silent prayer for a good harvest next season. Bits of hay, symbolic of the manger in Bethlehem, are placed beneath the white tablecloth of fine linen. An important ceremony precedes the dinner. The head of the house offers the prayers and may read the Church's blessing for bread as he breaks and shares the wafers with each family member. This is followed by a toast to the health of all the family. Then he spreads honey on the Oplatky (Oplatek) which had been prepared especially for this significant occasion. It is a semi-transparent unleavened wafer made in an iron mold and stamped with scenes of the Nativity, and is known as the Bread of Life. He distributes the Oplatky; this custom symbolizes unity in Christ and the communion among family and friends. Everyone then eats a bit of garlic, for preservation of health. Dried fruits are to remind one of the dried fruits eaten by the people in Our Lord's time. Borsch, and a variety of soups, are an essential part of the menu, as well as fish. At the end of the meal there is a prayer of thanksgiving for a bounteous repast. The Christmas tree is now lighted and the gifts dis-

tributed. The grand climax is the gathering of all the families in the parish church for the Midnight Mass to welcome the Christ-Child in the spirit of the shepherds who hurried to Bethlehem to adore the newborn King. It is thus that earth and heaven, the material and the spiritual, unite for the Vigil of Christmas:

POLISH CHRISTMAS EVE MENU:

	Wine	
Oplatek		Honey
Borsch	Creamed Soup	Mushroom Soup
Baked Lake Trout	Pike	Pickled Herring
	Stewed Cabbage	Sauerkraut
Pierogi	Pastry	Dried Fruit
Nuts	Nut and Poppy Seed Roll	

SLAVIC CHRISTMAS EVE MENU:

	Wine	
Oplatky		Honey
Garlic		Dried Peas
Bean Soup		Mushroom Soup
Bobalky		Stewed Prunes
Smoked Fish		Cabbage Pies
Baked Beans		Fruit Bowl
Mixed Nuts		Nut and Poppy Seed Roll
		Butter Horns

Christmastide extends from the Vigil of Christmas to Septuagesima Sunday. With simple joy, the Church places before her children the mysteries of the Infancy of Christ. After Epiphany she recounts some of His miracles and parables for their instruction. The three Masses on Christmas symbolize Christ's human birth from a Virgin; His spiritual birth in our souls; and His eternal birth from the Father. Christmas Day is spent in rest, prayer and visits to various members of the family.

Turkey is typically American, but wherever Christmas is celebrated men use their finest meat for the feast. It may mean roast lamb in Greece, a crackling roast goose stuffed with apples and onions for the Englishman. In Italy a plump capon is the Christmas Dinner dish along with a ravioli with meat filling called Tortellini in Brodo. The Scandinavians savory baked ham may stem from the Norse Myth of the sacred boar, food of heroes in Valhalla. On Norwegian farms today, a special Christmas pig is fattened every year for the Yultide table and goose is still a favorite in Germany. Traditionally, the Lebanese kill a lamb on Christmas as a sacrifice to Christ and give most of the meat to the poor. The advent of turkey, however, made changes in peoples' eating habits. Although turkey originated

in America, the fowl that eased the early hardships of the pilgrims and that dominates Christmas and Thanksgiving tables is by no means solely an American dish. It is believed that in the 16th century the Spanish brought it back to the Old World from Mexico. After its introduction, its size and flavor quickly made it a favorite for festive meals in many parts of Europe. Today turkey is essential to a Spanish Christmas, as well as in France; in England it is replacing roast goose on many Christmas tables. Everywhere, a variety of fruit loaves is very special to this festive occasion. Spicy pies, fruity puddings and rich pastries have been the traditional Christmas dinner desserts and cookies, with Yultide designs and figures, are made with great care. From Christmas Day until the Feast of the Epiphany, guests are entertained and gifts exchanged. It is during this period that the parish priest visits the homes of his flock, blesses them and writes over the doors the initials of the Three Wise Men (KMB). The Christmas season draws to a close on February 2, Candlemas Day. On that day people take candles to church and have them blessed for use in their homes during storms, sickness and death. These Christmas Days, as our forefathers called them, are a time of good will, love, harmony, forgiveness and peace.

Following today's (Gregorian) calendar, celebrating the first day of the new year is a custom observed in almost every country of the world and dates back to early civilization. For Christians, it is the Octave of the Nativity. Jesus respected the sacredness of the Old Law and submitted to its ceremony of circumcision. The Savior came to replace the Old Law and to incorporate people of all the nations into His Mystical Body through Baptism. In America, New Year's Day has come to be a day of hospitality, a day when people pay calls to wish each other joy, blessings and good fortune in the days to come. That too, could be sanctified in Christ. For it is through hospitality that man has come closer to God. "Be not forgetful to entertain strangers", St. Paul admonished the Hebrews, "for thereby some have entertained angels unawares". From earliest times, man has offered food and drink as an expression of good will. The bread shared with his guest by the poorest peasant meant "welcome" no less than the lavish banquets held in the courts of kings. So it is that the first feast day of the year has come to symbolize man's willingness to open his house and heart to the stranger as well as to the friend. As a toast, Eggnog has become the beverage commonly associated with New Year's Day. In European countries, and in America, roast pork is the standard dinner dish. Dried salt herring is eaten "for good fortune throughout the year". In France, gifts are always exchanged on this day rather than on Christmas. In Italy, although the children are given their toys at

Epiphany, adults receive their presents on this feast.

The first day of February is the feast of St. Bridget, known lovingly in her own land as "Mary of the Gael". In many legends she is associated with St. Patrick, who is said to have baptized her and who had her help in converting Ireland; when he died it was she who stitched his shroud. In Celtic lands the dandelion is called "St. Bridget's flame" symbolizing that bright flame of faith which inspired her to carry on the work of St. Patrick. In the hearts of the Irish, Bridget stands for all that is sweetest and best in women.

Septuagesima extends from Septuagesima Sunday to Ash Wednesday. The emphasis ceases to be upon the joys of Christ's coming; there is an appreciation of what He must endure for mankind's redemption and a joy at the sure outcome of His warfare with Satan. We are confident that love will triumph but the church directs attention to sin and its consequences, showing the need for atonement.

In many countries there are pre-lenten customs heralding the approaching penitential season. This goes back to the ancient Roman customs of feasting and merrymaking before a period of fasting. In the South, Mardi Gras has long been extravagantly celebrated. This period of carnival was introduced in this country by the early French colonists. The custom became popular in New Orleans and spread throughout the Southern States. Mardi Gras lasts a week and ends on Shrove Tuesday. In Poland, on the Thursday prior to Lent, much feasting takes place and the specialty is fried doughnuts. In Italy, the two weeks before Lent are days of merriment and festival and the Friday before Lent is known as the feast of Polentone and polenta is served. In England, France and America, the pancake is traditional, while in Germany doughnuts are eaten on the eve of the Lenten fast, and the Pennsylvania Germans follow this same custom.

Lent extends from Ash Wednesday to Holy Saturday. The liturgy uses every means at its disposal to remind Christians of the purifying and strengthening power of penance and prayer. There are traditions concerning fasting as well as feasting. In early times, food eaten during Lent was a matter of deep concern, as it is today. However, we do not keep the fast as some of our parents and grandparents did, when all dairy products were strictly forbidden and often the standard diet for fast days consisted only of bread, vegetables and water. But for many of our faithful, it is still an important preface to Easter. Lent is a time for secret heroics; a time for sincere fast and forbearance of simple pleasures. Just as a mother has an excellent opportunity to emphasize a feast day with special foods, so in Lent she can teach discipline of fasting by her lack of fancy cooking. If a

healthy penitential attitude is to grow in our children it should be fed with their daily Lenten bread.

Among the people from the Emerald Isle there is a respite from the rigors of the Lenten season with the arrival of the Feast of St. Patrick. He is known as the one who "found Ireland all heathen and left it all Christian." St. Patrick founded over 300 churches and baptized more than 120,000 persons. Most fast-day laws are suspended on this day and it is one of high celebration not only in the Ireland of his love and labors, but in the United States as well, where parades and banquets highlight the day. One of the fondest memories of this feast is that a mother would arouse her children from sleep with her own singing of a ditty which is really an ancient hymn to the glorious apostle. She supplies her own words to the tune:

"Get up little 'divils' and play your
gold fiddles for ST. PATRICK'S DAY
in the morning.
Potatoes and fishes are very good
dishes for ST. PATRICK'S DAY
in the morning."

After Mass she would serve Finnan Haddie (a smoked haddock), broiled, creamed or on cheese toast; or perhaps the more available salt codfish cakes. The main meal is always served at noon. There is a variety of fresh fish, caught in the streams or the ocean surrounding the Green Isle. One is sure to find Colcannon, one of Ireland's favorite dishes—in the life of an Irishman "a day without potatoes is a day without nourishment." Buttermilk, tangy compliment to the potatoes and fish, Irish soda bread, creamed white onions, and turnips, mashed with the good sweet butter from Ireland's green farms, complete the menu for this dinner. Of course, there is a bit of sweet scone or cake and the tea, strong brewed and flavorful, served before the great day is ended.

On March 19, two days after the feast day of Erin's patron saint, we come to the feast of St. Joseph, patron of the Universal Church. It is a day of sharing with the poor and needy, and nowhere is this better carried out than in Italy, where San Giuseppe is revered the most. In many Italian villages, and especially in Sicily, everyone of any means contributes food to a table spread in the public square in thanksgiving for favors received thru the intercession of this kindly saint. It is said to have started in Sicily after a famine was ended through his intercession. Following the Mass, all go in procession to this festive table and after the priest blesses the food, everyone comes forth with shouts of "viva la travola di San Giuseppe!" At the end of the meal every guest is given something to take home. At

these feasts a good soup is served, preferably Minestrone. All kinds of lentils and dried beans are eaten on St. Joseph Day. Cheese and tomatoes, usually so popular a part of the Italian diet, are not served, and instead of the usual grated Parmesan, the Minestrone is served with dry toasted bread crumbs. The traditional dessert, and a very popular one, is a cream puff known as Sfing di San Giuseppe.

As our prayers mount in intensity while the days of Passiontide advance, so we Christian mothers, with increased charity and joy, prepare for Easter, our greatest feast. Holy Thursday celebrates especially the institution of the Mass at the Last Supper as the sacrifice of Christian unity. The bread of our daily life becomes the Eucharistic Bread of Eternal Life. "I am the living bread that has come down from heaven. If anyone eat of this bread he shall live forever; and the bread that I will give is my flesh for the life of the world." St. John 6:51-53.

With the festive character of the Holy Thursday Liturgy drawing to a close, our joy turns to the sorrow of Good Friday. The church bells are silent, and the altars are stripped; the absence of His Eucharistic Presence deepens our sorrow over His violent death. Throughout the Christian world the strictest fast and abstinence is observed on this day. For the Irish, oyster stew and potato cakes are traditional foods for this day, and where fresh shad is available, it is stuffed and baked whole. The roe or milt (with blue vein removed) is usually reserved for the father—the head of the household. A bun which originated in England, called "Hot Cross Bun", has been intimately associated with Lent and Good Friday. It is a small, plain, well-browned bun with frosting on top in the form of a cross.

Paschaltide is the perfect time to introduce some of the beautiful liturgical blessings of the church, for it is during this time that such common things as bread, meat and eggs are blessed. For the people Poland, Czechoslovakia, Austria and Hungary, all the foods listed on the Easter Breakfast menu is especially prepared, put into a basket covered with a fine linen cloth and taken to the Church on Holy Saturday. The baskets are placed on both sides of the aisle and blessed by the priest. The following prayer is said; "Through the blessing of these eggs assist us, O Lord, so that this food may prove profitable to Thy faithful, who partake thereof in thanksgiving for the Ressurrection of Our Lord, Jesus Christ, who liveth and reigneth with Thee. O Lord Jesus Christ, Bread of Angels, Living Bread of Eternal Life, bless this bread, as you didst bless the five loaves in the desert; and grant that those who partake of it may receive health of soul and body, who liveth and reigneth forever. Amen." Here in America,

this custom is practiced among these people of both Roman and Byzantine Rite. In Italy, on Holy Saturday, the parish priest passes from house to house blessing each with holy water. At dinner the head of the family blesses the table with a palm branch kept from Palm Sunday. A special bread, called Pane di Pasqua, rolled and shaped in the form of a ring, and imbedded with hard-cooked eggs, is prepared for this meal. For mature Christians, this night before Resurrection is very solemn; the purpose of the Easter Vigil is to live, in a great act of worship, the mystery of how the Christ-life within us springs from the death of Christ on the cross. During the Easter Vigil service the ceremonies of the lighting of the new fire and illumination of the Paschal candle takes place, the prophecies and litanies are read and the font of Baptismal water is blessed. As the joy of the Easter Vigil Service reaches its climax, the altar is prepared for the beautiful Mass of the Resurrection; during it, the bells and the organ break their silence, the "Alleluia" is solemnly intoned, and our risen Savior becomes present on the altar.

Now shouts of Hosanna fill the world—for Christ is risen! To all Christians, Easter is the central point in the history of mankind, for it is the day of the victory over sin and death through His Resurrection. The early Christians called Easter the "peak (akropolis) of all feasts"—like "the sun among the stars" when compared to other holy days. Sunrise services on Easter, a universal custom dating from the Middle Ages, stemmed from an old legend that the sun danced on this Sunday morning in honor of the Lord's rising. All over Europe the people gathered in the open to watch the spectacle of the sunrise while cannons were shot and bells rung. Priests led the crowds in prayer and then in procession back to the church where Mass was celebrated. Easter bells were often rung in the churches at intervals from morn to night. Open house was held in most Christian countries with much visiting back and forth between friends and relatives, just as many of us do now on this feast. There were special games and ceremonies, similar to our egg hunts and egg rolls.

Today Catholic writers encourage those attending the Easter Vigil to retain some of the drama and beauty of the service, bringing Easter into the home externally by removing the purple covers from pictures and statues, lighting the family Paschal candle (kits for making one are available at some religious supply stores), bringing home a bottle of newly blessed water which the head of the family can use to bless the home, the rooms and the food on the Easter table. A renewal of Baptismal vows by family members holding a blessed candle is a fitting rite to add to an at-home vigil observance for those unable to attend Vigil services in church.

This is a perfect opportunity to restore the religious meaning and origin of new "Easter Outfits". We can remind our children that in the early days of the Church Baptism of the catechumens took place on this joyous night, and after their Baptism, they put on sandals and and flowing white garments which they wore all during Easter Week as a symbol of their purity and holiness. All the faithful wore new new clothes, too, as a sign of their new life in Christ gained thru Lenten penances. So, too, we wear our new outfits, not in pride and vanity, but as a symbol of our union with the Risen Lord. The Easter lily's pure whiteness, its beautiful, delicate shape, its frequent use in the Old and the New Testaments as a symbol of beauty, simplicity and perfection make it the ideal centerpiece for our Easter table. Our children might enjoy making Easter place cards, printing on them a prayer to be added to the grace before meals: "This is the day which the Lord has made, alleluia," and the response, "Let us be happy and rejoice, alleluia." How much more beautiful and meaningful will our family Easter be if it is celebrated in this manner, with every aspect of the observance related to and centered in our risen Saviour, Who made the day one of victory and supreme joy for all of us.

In Sacred Scripture the lamb has always represented Christ in His Sacrifice, and the Easter lamb bearing the triumphant banner of the cross is the most prevalent and significant symbol of the joyous season. It is still seen in images and pictures in most European Christian homes. This liturgical symbol inspired the use of lamb as a traditional Easter dish in medieval times and for centuries the meat was a main feature of the Pope's meal on this day. In Europe today, lamb is always served. If ham is served at the main meal, as is done in many American homes, we can explain that it is a custom dating back to the pre-Christian symbol of the pig as a token of good luck and prosperity. Some Christians retain it as a symbol of Easter joy and happiness. Eggs, the symbol of new life, are found to be eaten in nearly every land, and the coloring of them is sometimes merely adornment, but often it has a much deeper meaning. Many times these eggs are a work of art, with liturgical symbols added to the decoration. The idea of making pastry and bread in the form of a circle at Easter occurs again and again, symbolizing the beginning of our eternity—our never-ending circle. For the Italians, there is Easter Pie which is a covered deep-dish pie filled with salt pork, sausage, eggs and cheese, and pieces of palms are inserted in it. The baskets of food which the Slavic and Polish people had prepared and have had blessed are now to be eaten. Their menu for Easter breakfast is from this blessed food:

- | | |
|-------------------------|-----------------------|
| Baked Ham | Keilbasi |
| Hard-cooked Eggs | Paprika Bacon |
| Paska | Cirak (Easter Cheese) |
| Sweet Butter | Beet Horseradish |
| Nut and Poppy Seed Roll | |
| Butter Horns | |

Paschaltide extends from Easter to the Saturday after Pentecost. The joyful alleluias of this season proclaim the triumph of Christ over death as well as the strengthening of His Church. Pentecost or Whitsunday is among the truly great feasts of the year, for on that first Pentecost the unceasing task of calling mankind to membership in the Mystical Body of Christ began. Not merely the prophets and Apostles, but all men, are destined to receive the indwelling, active Holy Spirit. At Pentecost we seek increased light and courage to live our Faith in its mature fullness and to be zealous in spreading it. The marvel of divine indwelling and of direct divine action in human hearts surpasses all miracles. In the reign of the Holy Spirit over all mankind, this wonder of divine wonders is accomplished through the sacraments, especially the Holy Eucharist, in which Christ is our life-giving food. Christians in years past observed and understood, better than we, the meaning of this day. There was feasting and merry-making, homes were decorated with newly budded beech branches and the Church was toasted with Whitsun ale—giving Her praise, here and now, as a Living Holy Mother. In England the Pentecost dinner is crowned with roasted goose; in France cold meat pies are packed into picnic baskets and the entire family waits in anticipation for a day in the woods. In the Netherlands, Whitsunday is a family outing day and the impression of the festival has lasted all these years in the hearts of the settlers of the Hudson Valley in New York where Pinkster Sunday is still celebrated with tempting dishes.

Time after Pentecost extends from Trinity Sunday to the Saturday before Advent. This long section of the liturgical year uses the story of Christ's public life and the writings of the Apostles to teach the truths of the Christian faith. The feast days of saints give challenging examples of men and women who have lived up to those truths. The following are but a few who were impelled by the Holy Spirit, sought to imitate the Master and accomplished great deeds for the glory of God.

The feast of St. Anne, Patroness of Mothers, is celebrated on July 26. This day is set aside by the Western Church to celebrate

the feast of one who is not mentioned in the Gospels but who is set down in tradition as well as in the hearts of millions as St. Anne, Mother of Mary. She is especially loved in France, where there are many churches in her honor and many harbor relics preserved. Religious processions and other celebrations take place on her feast and all sorts of fish are served in her honor. France has carried its devotion to St. Anne to the New World; in a little town of Beaupre' in Canada she is held in special reverence. Devotion to her dates back to 1650 and today stands the great Basilica of St. Anne de Beaupre' where pilgrims by the thousands stream thru the little town often called "the Lourdes of Canada". In Hungary, St. Anne Day is a great feast and is known as Mother's Day. It used to be a day when rich indulged in fine Anna Balls and peasants in folk dances and merry-making of all kinds, and such dishes as Paprika Chicken was served.

As cooks and housewives, we have our own patroness of culinary art—St. Martha, known affectionately among the Italians as the Hostess of Christ. We all know the familiar story of how, as Martha busied herself preparing the dinner, her sister Mary sat at the feet of their Beloved Guest and listened to His words of love and wisdom. Martha, who was no doubt preparing a very special meal in His honor, needed help, and who, she reasoned, could better give it than Mary, sitting there with idle hands? Once the meal was served, she no doubt thought, there would be plenty of time to fold one's hands and listen to conversation—and perhaps her irritation came from the fact that she, too, wanted to hear the Words that were being spoken in the other room. We are certain that every housewife, though she might prefer being a Mary, has a sneaking sympathy for Martha. For is it not very true that there are more Marthas than there are Marys in the World? and if there are not, please tell us who would feed everyone, including the Marys? There is something touching in the complete forgetfulness of Mary, her total absorption in unworldly things. But what if Martha had added herself to the company and listened too? Instead she remained with her task, and we are sure, produced a good meal. For her day, there really is no need of special recipes, since she is the patroness of all cookery.

On August 15 we arrive at the feast of the Assumption—the crown of all feast in honor of Our Lady. As Mother of God, Mary became the co-redeemer of the human race. At the Assumption she was the first to enter, body and soul united, into the final glory awaiting redeemed mankind after the general resurrection. Thus, all through her temporal life, Mary was the expressed ideal of God's plan of creation, and all who bear her name feel justly proud. In Poland the peasants take

to church sweet-smelling bouquets of their finest blossoms mixed with green of herbs. In Italy, the statue of Our Lady is carried in procession thru the streets to the church to be crowned. In Armenia there is the Blessing of the Grapes on the Sunday nearest the feast of the Assumption; feasts are held in the vineyards and at the same time the first grapes of the season are eaten. In Portugal, the Romeria is the festival held each year on this day.

A king of Hungary had called the Assumption by that name in an edict which dedicated his kingdom to Mary. The king was Stephen I, who Christianized all of Hungary. The feast of St. Stephen is celebrated on August 20 in Europe, but in the United States it is on September 2. Today in Hungary, the processions honoring St. Stephen are only a memory, although the day is celebrated by Hungarian exiles in other parts of the world, as well as people from the bordering Slavic countries. Fine food was served, even by the poor, but each year the celebration grows less and less. As the wars have drained these countries of material wealth, their traditions, too, have been left homeless.

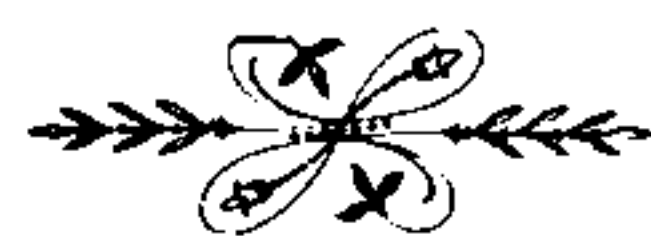
Michael, the Archangel, is honored as the supreme guardian spirit of the Universal Church. He was venerated as patron of knights and warriors since almost every man of property in ages past was trained to battle and great houses rang with hospitality on St. Michael's Day. The early Christians realized they must fight a continual warfare in this life in order to find reward in the next. It was an invisible "wrestling not against flesh and blood, but against principalities and powers, against rulers of the world of this darkness, against the spirits of wickedness in high places." They were in dead earnest when they girded themselves for battle against the devil, and rallied around St. Michael as their leader. This fight would grow fiercer as the world grew old and near its end. We moderns need St. Michael as did the early Christians. The outstanding and most persistent custom connected with Michaelmas was the eating of a goose dinner. The Germans believed they could foretell the weather from the breast-bones of the Michaelmas goose—a belief that traveled to America with the immigrants of German stock, and which still exists today among the Pennsylvania Dutch. The French make thin waffle-like wafers which are sold on the city squares in the shadow of the old French cathedrals. In England and Ireland, Michaelmas is one of the most important feasts of the year and the people pray especially on this day for protection against sickness. The Michaelmas Daisy was named in the saint's honor, since it is the only flower yet in bud in the British Isles at this time of year.

In the late fall we come to that day in which is distinctive of our nation—Thanksgiving. It is not a feast day of our Church calendar; in the liturgy, thanksgiving for the fall harvest comes during September Ember days. However, it is truly a day based on faith, a day of thanking Almighty God for His many blessings. Many people attend Mass and special services. All children have learned of that first Thanksgiving Day—of the Pilgrims and their guests, the friendly Indians. They feasted on the gifts of their visitors, venison, lobster, wild turkey, succotash, popcorn with maple syrup and the fruits of their own harvest. A modern Thanksgiving dinner is quite similiar, using many of the same foods which were eaten by those who sat at the first Thanksgiving feast in Plymouth—stuffed roast turkey, cranberry ice and of course, pumpkin pie. Thanksgiving Day was established when the Congress of the United States proclaimed it a legal holiday. Each year the President issues the proclamation which invites the nation to give thanks for its progress under God and to enjoy the fruits of the earth which God has given us.

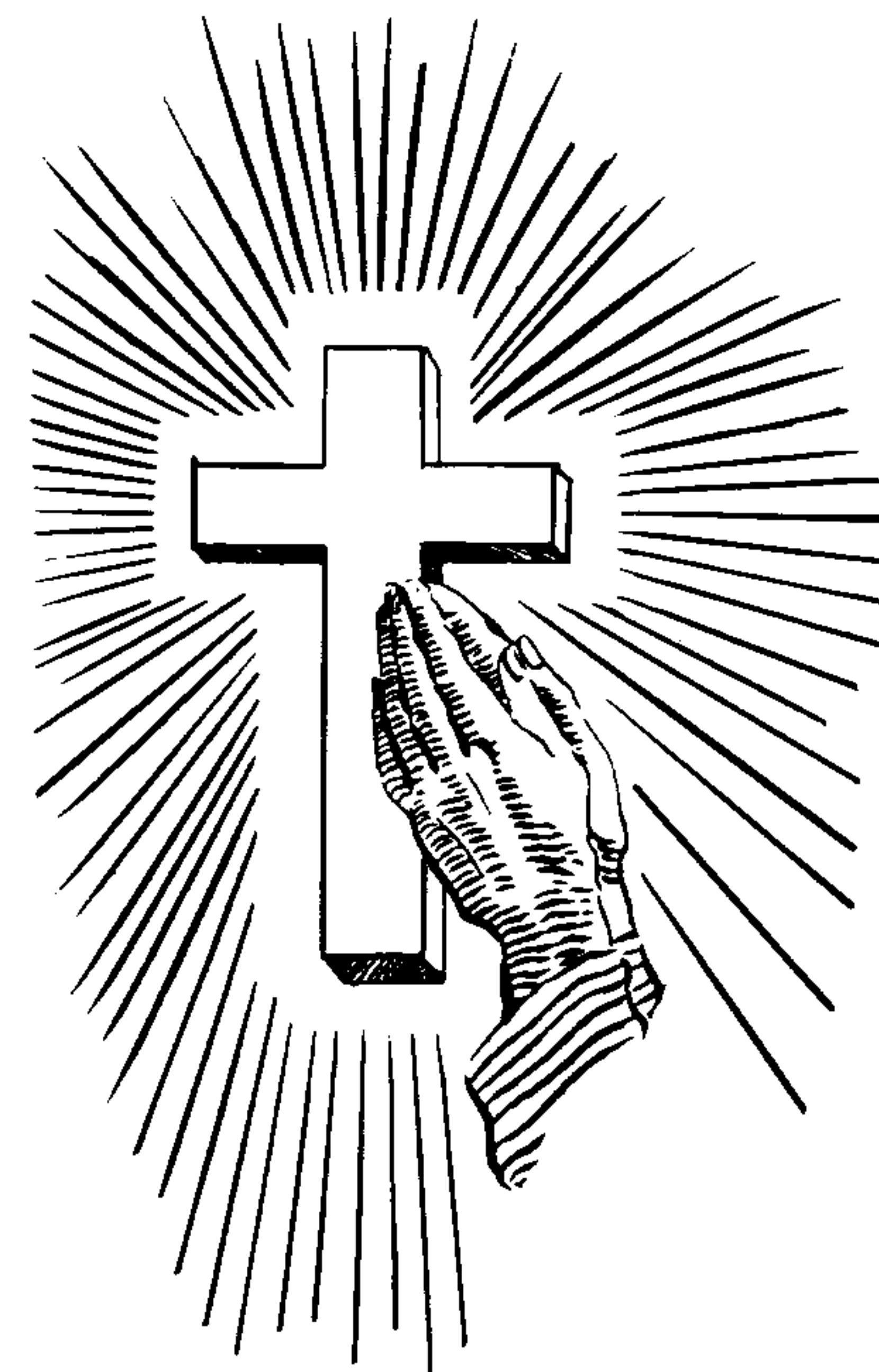
So ends the liturgical year in the kitchen. What we cook we can make for Christ's glory and the spread of His kingdom. This way of living is but one path which leads our minds and hearts to His love. We do not "feast sumptuously every day", but we hold both fast and festival in due season. Christianity is a happiness untold, not only to be tasted at the eternal banquet, but also in some small measure at our little festivals in time. So with Christ at our table may He bless us and say, "Eat thy bread with joy and drink thy wine with gladness because thy works please God." Ecclesiastes IX 7.

In Conclusion:

Being American Christians, we can choose the best of the cultures of all the nations of the world and make them ours in Christ. We can call the songs, the stories, the dances and the foods of all the peoples our own because in our American heritage there is blood and bone and spirit of these different men and women. If we are a melting pot, we can also be a cooking pot from which we women can serve a Christian culture.



References: "Cooking for Christ" by Florence Berger, published by National Catholic Life Conference.
 "Feast Day Cookbook" by Katherine Burton and Helmut Ripperger, published by David McKay Company, Inc.



BLESSING BEFORE MEALS

Bless us, O Lord, and these Thy gifts,
 Which we are about to receive from Thy bounty,
 Through Christ Our Lord. Amen.

GRACE AFTER MEALS

We give Thee thanks, O Almighty God,
 For all Thy benefits,
 Who livest and reignest forever. Amen.

May the souls of the faithful departed,
 Through the mercy of God rest in peace. Amen.



Appetizers

Appetizers may precede a simple, well prepared dinner in the living room with a cocktail. The cocktail may be tomato juice, citrus fruit juice, seafood juice, or it may be the conventional alcoholic appetizer. Most cocktails should be chilled thoroughly before serving. Appetizers include canapes, hors d'oeuvres, dips or dunks, cocktails and shrubs. As the name implies, appetizers are tasty small portions of food attractively designed to whet the appetite. They are served before formal and informal dinners and buffet suppers. Semi-solid cocktails and shrubs are served at the table. Canapes, hors d'oeuvres and dips are usually served on a tray in the living room where the guests help themselves. Seeing and sampling good appetizers naturally creates a friendly atmosphere. While the guest enjoy these tidbits, the hostess without assistants can return to the kitchen to add the last-minute touches to foods for the next course, and place them on the table.

HORS D'OEUVRES

Mrs. John McAfee

DANISH LIVERPASTE

12-ounces liver

1-ounce flour

14-ounces bacon fat

2¼ cups milk

1 onion

1 egg

4 anchovies

salt, pepper, cloves

1-ounce butter

all-spice

Line the mold with strips of fat; soak liver in sour milk or vinegar for ½ hour. Prefer pig's liver which need not be flayed. Put the remaining fat and 1 onion through mincer, then the liver through once, then both parts together another time. Make a medium sauce of butter, milk and flour and let cool, then add the egg and stir; add spices and finally the minced mixture and stir well. Pour into mold. Bake ¾ hour with mold in water-filled pan, then ½ hour in good dry heat 350 F. Serve warm with spoon or butter knife, surrounded by decoratively cut slices of white and rye toast.

STUFFED TOMATOES WITH CREAMED HORSERADISH

Stuffed Tomatoes—Besides serving salads in shallow or deep bowls there are many ways of serving them decoratively, for example in cucumber baskets; in hard-boiled eggs or in tomatoes. When choosing tomatoes for this purpose it is of importance that they are uniform in size, ripe and yet firm.

Tomatoes that are to be stuffed must first be peeled which, as you know, is done by immersing them in boiling water for a couple of minutes; this makes the skin burst and easy to remove. When this has been done cut a tiny cover off the tomato where the stalk has been; squeeze it very carefully and gingerly remove the hard center-wall avoiding making a hole in the bottom of the tomato. After the contents have been removed turn the tomato upside down and let the juice drain out. Only just before serving place them on spinach, parsley or some other greens and stuff them.

Creamed Horseradish—Dampen 1½-ounces finely grated horseradish with ½ teaspoonful vinegar; mix into 4½-ounces whipped cream with ½ teaspoon sugar. Fill tomatoes and refrigerate until serving time.

STUFFED CURRY EGGS

Halve hardboiled eggs lengthwise or crosswise. In the latter case cut off a bit of the ends so the tiny baskets can stand upright. Remove the egg yolks and fill with enough stuffing to make a little mound over the rim of the egg. Mash half the removed egg yolks with mayonnaise mixed with curry; if necessary season with salt. Fill in the halved eggs and serve on lettuce leaves.

CHEESE PETITS FOURS

Mix equal parts of Brie cheese and butter by mashing with a fork, roll the mixture in toasted bread crumbs, make them into tiny bars and serve in the small papper cups generally used for petits fours.

WEDGIES

Spread 4 slices of large bologna or minced ham with softened cream cheese seasoned with onions or chives and mustard. Place slices together (like a layer cake). Spread cheese over top and sides, decorate with sliced olives. Chill. Cut into wedges.

GREEN BALLS

Mix together ½ cup grated Swiss cheese, ½ cup minced cooked ham, ½ teaspoon prepared mustard, 1 egg yolk, ¼ teaspoon salt, dash of pepper. Form into balls. Roll in minced chives or parsley.

STUFFED CELERY

Wash celery; trim leaves. Cut large stalks in 2-inch lengths. Fill with one of the following mixtures pressed through pastry tube or spread with a knife:

Roquefort Filling—mash Roquefort-style cheese; blend to smooth paste with cream cheese and a little milk. Season with grated onion and tobasco.

Deviled Ham Filling—blend deviled ham, cream cheese and mayonnaise or salad dressing to smooth paste. Season with prepared mustard and horseradish.

Egg-Stuffed Filling—take 1 hard-cooked egg that has been finely chopped and mix with 2 tablespoons mayonnaise, seasoned with salt and pepper to taste, prepared mustard, dash of Worcestershire sauce and parsley. Stuff and decorate with paprika.

Cream Cheese Filling—combine ½ package cream cheese, 2 tablespoons mayonnaise, 4 chopped stuffed olives, 2 tablespoons crushed nuts and about ¼ teaspoon salt. Dash of nutmeg, optional.

STUFFED OR DEVILED EGGS

4 hard-cooked eggs	Salt and pepper to taste
2 tablespoon grated cheese, optional	1 teaspoon vinegar
½ teaspoon dry mustard	1 tablespoon butter, melted
	Milk

Cut eggs in halves lengthwise. Remove yolks, mash or force through sieve. Add cheese, seasonings, vinegar, butter and enough milk to moisten. Fill egg whites and put halves together until serving time. Cover and chill. When ready to serve, sprinkle dash of paprika on top.

POTATO SCOOPS

1 8-ounce package cream cheese	½ teaspoon Worcestershire sauce
¼ pound Bleu or Roquefort cheese	Dash onion salt and tobasco
1 teaspoon chili sauce	½ teaspoon paprika
	1 pint sour cream, optional

Whip cream cheese until smooth, add Bleu or Roquefort cheese until well blended, then remaining ingredients. Mix well. Serve on potato chips.

PIQUANT DIP

Mrs. John Grega

½ cup cottage cheese	1 teaspoon Worcestershire sauce
1 cup sour cream	½ small clove garlic, minced
1 hard-cooked egg, finely chopped	½ teaspoon dry mustard
¼ cup minced green pepper	½ teaspoon salt
1 tablespoon catsup	
1½ teaspoon prepared horse-radish	

Mix cottage cheese and sour cream thoroughly. Stir in remaining ingredients. Cover and chill 2 hours to blend flavors. Serve as a dip for crackers, potato chips or vegetable relish. Makes 1½ cups.

CREAM CHEESE DIP (or onion dip)

Mrs. John Della Croce

1 3-ounce package cream cheese	Dash of salt and pepper
1 teaspoon grated onion	½ pint sour cream
1 teaspoon chopped capers or stuffed olives	

Blend ingredients well, stir in enough cream to give a consistency to scoop up with chips. Cover and chill. (For onion dip, add ½ package Onion Soup Mix.)

CLAM DIP

Mrs. John Grega

1 5-ounce can minced clams	2 tablespoons liquid from clams
3 3-ounce packages cream cheese, drained	Garlic, salt, pepper to taste
½ teaspoon Worcestershire sauce	1 cup sour cream, or 1 can undiluted tomato soup, optional

Dash of Tobasco

½ teaspoon grated onion

Blend ingredients thoroughly, cover and chill. More liquid may be added if thinner dip is desired. (Tuna may be used in place of minced clams.)

PARTY MIX

Mrs. Bernard Balas

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|---------------------------|-----------------------------------|
| 2 packages pretzel sticks | ½ pound butter |
| 1 large box Cherrios | 1 teaspoon celery salt |
| 1 large box Rice Chex | 1 teaspoon savor salt |
| 1 small box Kix | 1 teaspoon garlic salt |
| 2 pounds mixed nuts | 1 tablespoon Worcestershire sauce |
| 1 pound Spanish peanuts | |

Melt butter, add spices and pour over combined mixture of cereals, nuts and pretzels. Bake at 200 F for 2½ hours, stirring every ½ hour with wooden spoon. Use large baking dish about 14 x 14 x 7-inches.

PARTY SANDWICHES

Mrs. Aloysius Brogan

RIBBON AND CHECKERBOARD

Remove crust from two sandwich loaves that were cut lengthwise at the bakery. 1 white, 1 whole wheat. This will make three ribbon loaves.

Ribbon Sandwiches—use cheese and butter filling to put 4 long slices of bread together, alternating 2 whole wheat and 2 white. Wrap, chill. Slice crosswise to make thin ribbons.

Checkerboards—make 2 ribbon loaves, cut each in 6 lengthwise slices, put 4 slices together, alternating colors. Makes 3 checkerboards. Wrap, chill. Slice crosswise.

Cheese-Butter Filling—mix 5-ounce jar sharp cheese, and ½ cup soft butter.

SEAFOOD DIAMONDS

(Cut bread with cookie cutter) Combine flaked tuna, crab meat or lobster with equal parts finely chopped celery. Moisten with salad dressing. Garnish with olives.

SANDWICH ROLLS

One sandwich loaf sliced lengthwise. Can be colored bread.

Fillings—1-8 ounce package cream cheese softened, blend in 1 tablespoon milk; 4 slices crisp bacon crumbled, 1 teaspoon horseradish, ½ teaspoon Worcestershire sauce.

Sharp Cheese Filling—grate and blend with ½ cup salad dressing adding ½ can red pimento chopped fine.

Method—Place one slice of bread on moistened piece of cheese cloth spread with softened butter and one of any type filling you so desire. Ham, cheese, egg or chicken, etc. Place olives, red or green cherries along the very end of the bread you are starting to roll. Roll as a jelly roll, wrap, chill until serving time; each slice of rolled bread makes five slices.

FROSTED SANDWICH LOAF

Mrs. Aloysius Brogan

1 unsliced sandwich loaf or have bread sliced lengthwise by baker. Trim crust of bread. Butter slices. Spread first slice of bread, buttered side up, with egg salad filling. Second slice with ham filling. Third slice with chicken filling. Top with fourth slice. Wrap loaf with foil, chill. Beat three 3-ounce packages of softened cream cheese with 5 tablespoons light cream until fluffy. Frost entire loaf—garnish with hard-boiled egg yolks, strained and sprinkled over top. Garnish with parsley. Serves 10.

EGG SALAD FILLING

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| 4 hard-cooked eggs, chopped | 2 teaspoons prepared mustard |
| 3 tablespoons salad dressing | ½ teaspoon salt |

Combine ingredients with salad dressing.

HAM FILLING

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| 1 cup ground cooked ham | 3 tablespoons pickled relish |
| ½ cup salad dressing | ½ teaspoon horseradish |

Combine ingredients with salad dressing.

CHICKEN FILLING

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| 3 chicken breasts, cooked, boned, chopped fine | ¼ cup celery, chopped fine |
| | ½ cup salad dressing |

Combine ingredients with salad dressing.

CHEESE PUFFS

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|---|--|
| ½ pound freshly grated American cheese, or 1 8-ounce package cream cheese | 1 teaspoon soft butter |
| 1 egg yolk, slightly beaten | Pinch of salt |
| | 1 teaspoon mustard or minced onion, optional |

Toast bread or rounds on one side. Spread other side with above mixture. Place under broiler and brown. Variations: Spread crackers or rounds with deviled ham and top with cheese mixture. Bake at 375 F for 10 minutes. Serve hot.

CHEESE STRAWS

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| ½ pound sharp cheese | ¼ teaspoons salt |
| ¼ pound butter | ½ teaspoon paprika |
| 1½ cups flour | Dash tobasco or lemon juice |

Grate cheese and add to the creamed butter. Sift flour and seasoning into cheese mixture and blend well. If you so desire, use cookie press and put in strips on greased cookie sheet and bake 10-15 minutes in 350 F oven. If press is not used, roll out on floured board and cut into strips the length and width of the little finger.

BOURBON BALLS

36 vanilla wafers, rolled fine 2 tablespoons white Karo
1 pound confectioners' sugar 1 cup ground nuts
2 tablespoons cocoa ½ cup bourbon

Mix all ingredients, roll into small balls, then in confectioners' sugar. Good for the holidays. (Creme de menthe can be used instead of bourbon.)

HOT CHEESE BALLS

Mrs. Thomas Burns

½ pound grated cheese 1 cup flour
¼ pound butter Dash of cayenne, optional

Mix cheese and butter, add flour and cayenne and blend. Form into small balls. Bake on greased cookie sheet 15-20 minutes at 400 F. Serve hot. Delicious when served with cocktails, punch or salads.

TINY TUNA PUFFS

Mrs. George Ambrose

¼ cup margarine ¼ teaspoon salt
½ cup boiling water 2 eggs
½ cup flour 2½ cups (about) tuna, flaked

Puffs—Place butter and water in medium sauce pan, heat over high heat until butter (margarine) is melted. Turn heat to low, add flour and salt all at once, stirring vigorously until mixture leaves sides of pan in smooth, compact mass. Remove from heat, quickly beat in 1 egg until mixture is smooth; add second egg, beating until smooth again. Drop by teaspoonfuls (wetting the spoon helps) onto lightly greased cookie sheets. Bake at 450 F oven for 8 minutes, reduce heat to 400 F, bake 8 minutes longer, or until golden brown. Cool on wire rack. To serve, cut most of the way through puff, fill with heaping teaspoon of tuna filling. Makes 48. (Turkey, chicken, shrimp or crab meat filling may be used.)

TUNA FILLING

2 cans tuna 2 teaspoons horseradish
2 3-ounce packages cream ½ teaspoon onion salt
cheese, room temperature ½ teaspoon celery salt
2 tablespoons salad dressing ½ teaspoon Accent
1 teaspoon soy sauce

Drain tuna, place in colander and scald. Whip together cream cheese and salad dressing with electric mixer; add seasonings; whip until quite light; lastly add tuna, and thoroughly blend. Chill until serving time. Makes 2½ cups. DO NOT COVER PUFFS, they become soft, and if possible, do not fill puffs until ready to serve.

Beverages



Remember that hospitable neighbor who kept the coffee pot simmering on the back of the stove all day "just in case somebody would drop in?" Present day culinary knowledge frowns on that practice, but in this chapter we recognize the social value of serving many kinds of beverages including coffee and tea, made by recommended methods, as well as beverages especially good for the "small fry." A hot drink on a cold day and a cold drink on a hot one can make important contributions to comfort and morale. They are practically indispensable for all impromptu between-meal refreshments as well as for planned entertainment.

SPICED TEA

6 quarts boiling water
5 teaspoon Orange Pekoe tea
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 quart orange juice
Juice of 3 lemons
1 pound sugar

Place the tea and spices in a cheesecloth bag. Let the bag stand in the boiling water from 3 to 5 minutes. Remove bag from water and kettle from flame. Add other ingredients.

FRUIT PUNCH

Mrs. Thomas Burns

6 pounds sugar
4 quarts tea
9 cups orange juice
1 pint bottle cherry, pineapple,
or raspberry syrup
6 quarts club soda
8 quarts ginger ale
4 cups lemon juice

Pour hot tea on sugar. When cool add orange and lemon juice and syrup. Pour some of this on cake of ice or cubes and just before serving add, one bottle at a time, the ginger ale and club soda. A few slices of orange add to appearance. (Liquor may be added). Makes about 81 cups or 324 sherbet glass servings.

CRANBERRY PUNCH

M.B. Rish

1 can jellied cranberry sauce
1 can concentrated orange
juice (regular size)
1 teaspoon Almond extract
2 large bottles of Ginger Ale
or 7-Up

Beat cranberry sauce and orange juice well. Add almond extract. Just before serving add ginger ale or 7 up. Pour over ice cubes which have cherries frozen in them.

PENNY PUNCH

Mrs. John Ferry

2 cups boiling water
1 package cherry flavored
gelatin
1 package lemon flavored
gelatin
Grated rind of 1 orange
4 cups cold water
1 29-ounce bottle ginger ale
Ice cubes

Pour boiling water over gelatin; cool. Add remaining ingredients and mix thoroughly. Serve at once. Makes 2½ quarts.

FLORIDA FIZZ

Mrs. Thomas Burns

3 eggs
6 oranges
1 grapefruit
1 cup sugar
Ginger ale
Carbonated water

Beat eggs until foamy, add the juice of fruits. Combine with sugar. Add either ginger ale or carbonated water.

FROSTY GOLDEN PUNCH

Mrs. John Jabjiniak

1 6-ounce can frozen lemonade	1 12-ounce can (1½ cups)
1 6-ounce can frozen orange juice	apricot nectar, chilled
1 6-ounce can frozen pineapple juice	½ can lemon juice
	1 quart lemon sherbet
	2 large bottles (7-8 cups) ginger ale, chilled

Add water to frozen concentrates according to directions on cans. Add chilled apricot nectar and lemon juice. Just before serving spoon in sherbet—to keep carbonation, carefully pour ginger ale down side of bowl. Makes 20-25 half-cup servings.

DANDELION BLOSSOM WINE

Mrs. Alex Reczkowski

20 quarts of dandelion blossoms	4 gallons hot water
18 oranges, sliced	1 cake yeast, dissolved in warm water
10 lemons, sliced	
4 pound raisins	25 pounds sugar
5 pounds sugar	

Combine the first 5 ingredients and scald with 4 gallons of hot water. Let cool and then add yeast. Let this mixture stand 14 days, then strain and place in a 10 gallon keg. Add 25 pounds of sugar and enough luke warm water to fill keg. You can make 5 gallons of wine by cutting this recipe in half.

GRASSHOPPER

Mrs. Stephen Tancin

4 ounces Creme De Menthe (green)	8 ounces Whipping Cream
4 ounces Creme De Cacao (white)	

Shake well with fine crushed ice, use blender or mixer if desired, until foamy or creamy. Serve in champagne glasses. Serves 4.

PINK SQUIRREL

Mrs. Stephen Tancin

4 ounces Creme De Cacao (white)	8 ounces Whipping Cream
4 ounces Creme De Almond	

Shake well with fine crushed ice, use blender or mixer if desired, until foamy or creamy. Serve in champagne glasses. Serves 4.

COFFEE AND CREAM FLOAT

Mrs. George Ambrose

½ cup sugar	Dash of salt
2 cups water	

Combine ingredients above, bring to a boil and let simmer 5 minutes. Add 1 tablespoon instant coffee, stir to dissolve. Chill, pour into 4 tall glasses, add 1 tablespoon ice cream to each. Fill almost to top with chilled club soda or ginger ale. Top with scoop of ice cream. (Chocolate is especially good.)

SINGAPORE SLING

Miss Anna Marie Gallagher

Place 3 to 4 ice cubes in tall collins glass. Pour over ice:

1 jigger of cherry brandy or Cherry Kajafa	½ jigger of gin
	¼ jigger of lemon juice

Fill glass with ginger ale and stir well.

SOUTHERN COMFORT OLD-FASHIONED

Miss Anne Marie Gallagher

(The drink you eat with your fingers)

Place 3 ice cubes in an old-fashion glass. Pour over ice:

1 jigger Southern Comfort	Juice of 1 lemon slice
1½ jiggers water	Juice of 1 orange slice

ADD:

1 marischino cherry	1 slice of lemon
1 cocktail pineapple stick	1 slice of orange

Stir well and serve with toothpick inserted in one of the fruits to be used as a swizzle stick.

TOM AND JERRY (Christmas Toast)

12 eggs, separated	3 cups bourbon
1 pound confectioners' sugar	Nutmeg
½ cup Jamaica rum	

Beat the egg whites until stiff and dry; beat the yolks until thick and light. Combine and gradually add sugar and continue beating until mixture resembles a thick batter. Stir in rum and whiskey; let stand 3 hours to ripen flavors. To serve, spoon several tablespoons of mixture into individual cups or mugs; stir in boiling water to taste and sprinkle with nutmeg.

CHRISTMAS CAROL PUNCH

Mrs. Margaret Zahay

¾ cup sugar	6 sticks cinnamon
½ cup lemon juice	2 tablespoons whole cloves
½ pint ginger brandy	1 thinly sliced orange
1 bottle Jamaica rum	1 thinly sliced lemon

Dissolve sugar in 2 cups boiling water; add lemon juice, brandy, rum and spices. Simmer 10 minutes, then pour into punch bowl. Garnish with fruit slices and serve hot. Yields about 2 quarts.

CHRISTMAS PUNCH

Mrs. George Ambrose

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|------------------------------------|---------------------------|
| 2 large cans frozen apricot nectar | 2 large bottles of Squirt |
| 2 cans frozen lemonade | 2 large bottles Club Soda |
| 3 cans frozen orange juice | 2 bottles Sauterne |
| 2 large bottles 7-Up | 2 cups sugar |
| | 4 tea bags |
| | 8 cups boiling water |

Make tea; add sugar and cool. Add fruit juices; stir and chill. At serving time, add carbonated beverages. Serves 50.

EGGNOG (New Years' Toast)

Mrs. John Grega

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|------------------------------|------------------------|
| 12 fresh eggs | 1 quart whipping cream |
| 12 tablespoons sugar | Nutmeg |
| 12 jiggers whiskey or brandy | |

Beat 12 egg yolks in a large bowl until light and creamy. Add 6 tablespoons sugar and beat well. Then add whiskey or brandy very slowly, beating all the time. When well mixed, let the mixture stand while beating the egg whites. Beat stiff and add remaining sugar. Blend well the whites with the yolks. Add the cream slowly (do not whip cream, as it makes "nog" too thick). Grate a little nutmeg and stir into mixture, and grate a little more on top. Serve very cold. NOTE: Rum may be used instead of all whiskey or brandy. Use 8 jiggers of whiskey or brandy to 4 of rum. If too thick, add a little milk or cream, and if not sweet enough, add more sugar to taste, dissolved in milk or whiskey.

CLASSIC MILK PUNCH

Mrs. Daniel Gocek

Put into a drink mixer or blender 4-5 ounces milk, 1½ ounces brandy, ½ teaspoon sugar, 1 small ice cube. Blend at low speed for 30 seconds. Pour into a chilled brandy snifter (or highball glass). Sprinkle top with ground nutmeg; stir in. Makes 1 drink: for more, double, triple, or repeat the recipe as needed. (For a richer punch, use half light cream, half milk).

VARIATIONS:

Substitute for brandy 1½ ounces bourbon or rye, blended whiskey, gin, rum, scotch, vodka or 2½ ounces cream sherry or port. Blend and serve.

DIETER'S MILK PUNCH:

Use 4 ounces fat-free milk, 1½ ounces brandy, a sugar substitute, 1 small ice cube. Blend at low speed 45 seconds. Serve as above.

CHILDREN'S MILK PUNCH:

Put into a drink mixer or blender 4 ounces milk, 1½ tablespoons butter scotch dessert topping. Blend at high speed. Add 2 small scoops vanilla ice cream; blend at low speed few seconds. Serves 1.

VODKA PUNCH

Mrs. Alex Reczkowski

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| 1 large box frozen strawberries | 1 quart 7-Up or carbonated water |
| 1 quart orange sherbet | 1 lemon, sliced thin |
| 1 quart ginger ale | 1 orange, sliced thin |
| 1 fifth Vodka | |

Chill carbonated beverages. Let strawberries thaw partially. ½ hour before serving, combine all ingredients except sherbet; add sherbet, garnish with orange and lemon slices about 15 minutes before serving.

CHATHAM ARTILLERY PUNCH

Mrs. Thomas Burns

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|--------------------------|------------------------------------|
| 2 quarts American claret | 8 ounces Grenadine or simple syrup |
| 2 bottles Bourbon | Juice of 8 oranges |
| 1 pint gin | Juice of 8 lemons |
| 2 quarts strong tea | |
| 1 pint Rum | |

Combine ingredients and let stand 24 hours for flavors to blend. At serving time, pour over a block of ice. The punch must be well chilled before serving. Named for the Chatham Artillery of Savannah, Georgia, this heart-warming punch has been served on festive occasions for over one-hundred years. Serves 25.

THE ALUMNAE COCKTAIL

Miss Anna Marie Gallagher

The basic recipe is: Equal parts of Taylors Sweet Vermouth and Italian Swiss Colony Cream Sherry Wine, plus a dash of marischino cherry juice.

- To make 2 gallons: Mix together in a large pot:
- 4 quarts (one gallon) Italian Swiss Colony Cream Sherry Wine
 - 5 fifths (one gallon) Taylors Sweet Vermouth
 - Cherry juice poured off 2 bottles of marischino cherries
 - 1 tray of ice cubes

Store in refrigerator for flavors to blend. When ready to serve: place one tray of ice cubes in a large punch bowl. Pour 2 bottles of the mixture over the ice and stir well. Serve in glass with marischino cherry. Stir occasionally so melting ice will mix well with mixture. Add more ice and another bottle of the mixture as needed.

- To make in smaller amounts: Use any proportions: Example—
- 1 ounce wine and 1 ounce vermouth or
 - 8 ounces wine and 8 ounces vermouth

When making in small quantities, add a dash of cherry juice and several ice cubes (enough to chill mixture). Stir well until ice is melted, then pour into chilled cocktail glasses with marischino cherries. Keep any remaining mixture in refrigerator until served.

CHOCOLATE CAKE SUPREME

Helen Mazurek

- 1 3/4 cups sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 cups sugar
- 1/2 cup shortening, soft
- 1 cup milk
- 2 large eggs
- 2 squares melted chocolate

Measure sifted flour, baking powder, soda, salt and sugar into sifter and sift into bowl. Add shortening and 1/2 cup milk; beat 1 minute. Add other 1/2 cup milk and eggs; beat 1 minute. Add cooled chocolate; beat 1 minute. Bake at 350 F 25-30 minutes in two round, greased and floured pans.

GERMAN CHOCOLATE CAKE

Mrs. Stephen Tancin

- 1 package Baker's German Sweet Chocolate
- 1/2 cup boiling water
- 1 cup butter, margarine or shortening
- 2 cups sugar
- 4 egg yolks, unbeaten
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 2 1/2 cups sifted cake flour
- 1 cup buttermilk
- 4 egg whites, stiffly beaten

Melt chocolate in water; cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, and beat well after each addition. Add the melted chocolate and vanilla; mix well. Sift together the dry ingredients and add to chocolate mixture alternately with buttermilk, blending thoroughly until batter is smooth. Fold in egg whites. Pour into three 8 or 9-inch layer pans, lined on bottom with paper. Bake in 350F oven for 35-40 minutes. Coconut-Pecan frosting recommended. Frost tops only. (See Index)

CHOCOLATE LOAF CAKE

Mrs. James McKinley

- 1 pound light brown sugar
- 3/4 pound margarine
- 1/4 teaspoon salt
- 2 teaspoons pure vanilla
- 5 medium or 4 large eggs (unbeaten)
- 3 squares Bakers chocolate, melted
- 2 cups cake flour (sifted)
- 1 teaspoon baking powder
- 1 cup buttermilk
- 1 cup boiling water
- 1 teaspoon baking soda

Combine sugar, margarine, salt and vanilla. Beat to a whipped cream consistency; add eggs until mixed thoroughly. Add chocolate; mix well. Add flour to which baking powder has been added. Beat until flour is mixed; add buttermilk and beat for 1 minute. Add baking soda to boiling water and add to batter, mixing 2 minutes longer. This batter is very thin. Bake in 3 loaf pans at 300F for 50 minutes.

Cakes, Frostings and Fillings



The wonderful smell of baking! Here you will find cakes, polka-dotted with plump raisins or fruit, redolent with spices—as they bake, they smell like nothing else in the world. There are family cakes and time-honored recipes for the modern Quick Method as well as the traditional Creaming Method. With either method you will get fine homemade cake; mixed and baked in your own kitchen; a cake that brings smiles of satisfaction from all the family—a happy inspiration for any day of the week.

CHOCOLATE CAKE

Mrs. Margaret Zahay

1¼ cups sugar
 ½ cup shortening
 2 eggs, unbeaten
 1½ cups all-purpose flour
 ¾ teaspoon salt

1 teaspoon baking soda
 ¼ teaspoon baking powder
 1 teaspoon vanilla
 1 cup hot water
 ½ cup cocoa

Dissolve cocoa in hot water and beat at low speed. In a large mixing bowl cream sugar and shortening; add eggs and beat well. Sift dry ingredients and add to creamed mixture alternately with cocoa; blend thoroughly. Add vanilla and beat for 2 minutes at high speed. Pour into greased tube pan and bake at 350F for 50 minutes. Use Fudge Frosting. (Index)

RED CHIFFON CAKE

Mrs. Roy Feussner

1½ cups sugar
 ½ cup butter or margarine
 2 eggs, unbeaten
 1 ounce red food coloring
 dissolved in 2 teaspoons
 cocoa

2¼ cups cake flour
 1 cups buttermilk
 1 teaspoon vanilla
 1 teaspoon baking soda
 dissolved in 1 tablespoon
 vinegar

Cream sugar and butter; add eggs and beat well. Add cocoa and food coloring and mix. Add sifted flour alternately with buttermilk, blending well. Lastly add vanilla, then vinegar and soda mixture, mixing thoroughly. Bake in greased 8" round pans at 350F for 30 minutes. Cool; slice layers horizontally (making 4 layers) and spread Whipped Cream Frosting (see Index) between layers and on top.

JIFFY DEVIL FOOD CAKE

Mrs. Vincent Lowery

1½ cups sifted cake flour
 1 cup sugar
 3 tablespoons unsweetened
 cocoa
 1 teaspoon baking soda
 ½ teaspoon salt

1/3 cup melted shortening
 or oil
 1 teaspoon vanilla
 1 tablespoon vinegar
 1 cup cold water

Measure flour, sugar, cocoa, soda and salt into sifter. Sift again, into an ungreased 9-inch square baking dish. (Cocoa should be well mixed). Make 3 depressions or holes; pour melted shortening into one hole; vinegar into the second; vanilla into the third. Pour the cold water over all; mix with fork until all dry ingredients are moistened. Batter will be thin. Bake at 350F for 1 hour. Cool; frost and cut in pan. (Do not turn out of pan).

RED VELVET CAKE

Mrs. Daniel Myers

1½ cups sugar
 ½ cup shortening
 1 teaspoon vanilla
 2 eggs
 2 ounces red food coloring
 2 tablespoons cocoa

2½ cups cake flour
 1 teaspoon salt
 ½ cup buttermilk
 1 teaspoon baking soda
 1 tablespoon vinegar

Cream sugar, shortening and vanilla; mix well. Add eggs, one at a time, beating well. Make paste of food coloring and cocoa; add to creamed mixture and blend. Sift flour and salt; add alternately with buttermilk. Beat Well. Dissolve soda in vinegar, add at once and beat. Bake at 350F for 30 minutes in greased 9-inch round pans.

BUTTER SCOTCH CHIP CAKE

Mrs. John Jabjiniak

2/3 cup soft shortening
 1 cup sugar
 3 eggs, unbeaten
 2 cups all-purpose flour
 2½ teaspoons baking powder

½ teaspoon salt
 2/3 cup milk
 1 teaspoon vanilla
 1 package butterscotch chips
 ½ cup walnut or pecan chips

Cream shortening and sugar; add eggs, one at a time; beat well after each addition. Sift flour, baking powder and salt and add alternately with milk, blending well. Add vanilla and mix. Stir in butterscotch chips and nuts. Bake in 10" x 5" x 3" greased and floured baking dish at 350F for 1 hour.

FRESH COCOANUT CAKE

3 eggs, separated
 1½ cups sugar
 ¾ cup shortening
 ½ teaspoon vanilla
 ¼ cup grated coconut

2½ cups sifted cake flour
 2½ teaspoons baking powder
 ½ teaspoon salt
 ¾ cup coconut milk

Beat egg whites until stiff, but not dry; Beat in ½ cup sugar, 2 tablespoons at a time; set aside. Cream shortening. Beat in 1 cup sugar; then egg yolks, well beaten, and vanilla. Mix well. Stir in grated coconut. Sift dry ingredients together; add alternately with coconut milk. Fold in whites. Bake about 25 minutes at 375F in two 9-inch round layer pans (greased).

Note: Fresh coconuts are best around Eastertime. If more milk is needed fresh milk may be used. Seven-minute frosting (see index) is recommended. Sprinkle with fresh coconut.

COCOANUT CAKE

Mrs. Eva Kislan

1 cup shortening
 1 box Confectioners' sugar
 4 egg yolks
 1 teaspoon vanilla
 3 cups flour (all-purpose)

2 teaspoons baking powder
 ¼ teaspoon salt
 1 cup milk
 4 egg whites, stiffly beaten
 ½ cup coconut

Cream shortening, sugar, egg yolks and vanilla. Sift flour, baking powder and salt; add to creamed mixture alternately with milk, ending with flour. Blend well. Fold in egg whites, then coconut. Bake in three 9-inch round greased pans for 40 minutes at 350F. Sprinkle coconut over frosting.

STRAWBERRY CAKE

Mrs. John Jabjiniak

1-16 ounce package frozen
 strawberries
 ½ cup shortening
 1½ cups sugar
 3 eggs, unbeaten

1 teaspoon vanilla
 2 cups flour
 1 teaspoon baking soda
 ½ teaspoon salt
 ½ cup sour cream

Cream shortening and sugar; add eggs and vanilla and beat well. Sift dry ingredients and add to creamed mixture alternately with sour cream; blending thoroughly. Fold in berries by hand. Put into greased tube pan and bake at 350F for 40-45 minutes. Strawberry Frosting (see index) recommended.

CARROT CAKE

Mrs. Roy Feussner

4 eggs
 2 cups sugar
 2 cups grated carrots
 1½ cups Wesson Oil
 3 cups flour (all purpose)

2½ teaspoons baking powder
 2 teaspoons baking soda
 2 teaspoons cinnamon
 1½ teaspoons salt
 ½ cup chopped nuts

Beat eggs and add sugar; add carrots and Wesson oil, mix well. Sift flour, baking powder, baking soda, cinnamon and salt, then add to creamed mixture; blend thoroughly, add chopped nuts. Bake in ungreased tube pan 1 hour and 15 minutes at 350F.

(Pumpkin may be substituted for carrots)

CARROT CAKE

Miss Delen Matas

2 cups sugar
 2 cups all-purpose flour
 2 teaspoons baking soda
 2 teaspoons cinnamon

1 teaspoon salt
 1 cup oil
 4 eggs
 3 cups grated carrots

Sift together dry ingredients. Add oil, mix. Add eggs, one at a time, beat well after each addition. Stir in carrots. Pour in 2 greased and floured 9-inch round pans, bake at 350F for 35 minutes. Cream Cheese Frosting recommended. (See Index)

BANANA CAKE

Mrs. Rupert Sweet

1½ cups sugar	2 cups flour
½ cup shortening	1 teaspoon baking soda
3 mashed bananas	½ teaspoon salt
2 eggs, beaten	½ cup chopped nuts
½ cup sour milk	

Cream sugar and shortening, add bananas and mix well. Add eggs and beat. Sift dry ingredients and add alternately with sour milk, blending thoroughly. Stir in chopped nuts. Bake at 370F in greased loaf pan for 30-35 minutes or two 8-inch layer pans for 25 minutes. Peanut Butter Frosting (see index) recommended.

BANANA NUT CAKE

Mrs. Margaret Zahay

2 cups sifted all-purpose flour	3 eggs
2 teaspoons baking powder	1-1/3 cups condensed milk
1/8 teaspoon salt	(15 ounce can) Eagle Brand
2/3 cup butter or margarine	1 teaspoon vanilla
1½ cups sugar	½ teaspoon baking soda
1/4 cups sieved bananas (about 3)	1 cup chopped nuts

Sift together flour, baking powder and salt. Cream butter or margarine in large bowl of electric mixer. Gradually add the sugar and beat until fluffy. Blend in bananas. Add eggs, one at a time, beating well after each addition. In another bowl combine milk, vanilla and baking soda. Alternately add sifted ingredients and milk mixture to the creamed mixture. Stir in nuts. Pour batter into two 9-inch layer pans that have been greased with "special blend" (see cooking hints). Bake at 350F for 30-35 minutes or until done.

BANANA SPICE CAKE

Mrs. George Medash

1 cup butter	1 teaspoon allspice
2 cups sugar	½ teaspoon nutmeg or mace
3 eggs, unbeaten	1-1/3 cups evaporated milk
3½ cups cake flour (sifted)	¼ cup lemon juice
2 teaspoons baking soda	1-1/3 cups mashed, ripe bananas (about 3)
1 teaspoon salt	
2 teaspoons cinnamon	

Cream butter, sugar and eggs; beat until light. Measure sifted flour and sift again with soda, salt and spices. Stir lemon juice into the evaporated milk. Add liquid to creamed mixture alternately with the sifted ingredients. Blend in the mashed bananas. Spread in 15½" by 10½" buttered baking dish. Bake at 350F for 45 minutes or until done. Cool and frost.

TOMATO SOUP CAKE

Mrs. Harold Rarich

2 tablespoons shortening	½ teaspoon cloves
1 cup sugar	½ teaspoon nutmeg
1 can tomato soup, plus ½ can water	½ teaspoon cinnamon
½ teaspoon baking soda	½ teaspoon baking powder
2 cups flour	1 cup raisins

Cream shortening, and sugar. Add soup; dissolve baking soda in water and add to creamed mixture; mix well. Sift dry ingredients and add to creamed mixture; blend thoroughly. Stir in raisins. Bake in slow oven (250F) about 50 minutes. Use greased oblong baking dish.

WACKY CAKE

Mrs. James McDermott, Sr.

3 cups flour	2/3 cup melted shortening or margarine
2 cups sugar	2 teaspoons vinegar
2 teaspoons baking soda	2 teaspoons vanilla
1 teaspoon salt	2 cups cold water
6 tablespoons Hershey's cocoa	

Sift into a bowl all dry ingredients. Add melted shortening, vinegar, vanilla and cold water. Mix well but do not beat. Bake at 350F for 45-50 minutes in 9" x 13" greased pan. Use wooden spoon for mixing.

PRIDE O'PUMPKIN CAKE

Mrs. Rupert Sweet

2¼ cups cake flour (sifted)	½ cup sugar
3 teaspoons baking powder	1 cup brown sugar, firmly packed
½ teaspoon salt	2 egg yolks, plus one egg, unbeaten
¼ teaspoon baking soda	¾ cup buttermilk or sour milk
1½ teaspoons cinnamon	¾ cup canned pumpkin
½ teaspoon ginger	½ cup finely chopped walnuts
½ teaspoon allspice	
½ cup butter or shortening	

Sift flour, baking powder, salt, soda and spices 3 times. Cream butter and add sugars gradually; cream well. Add egg and egg yolks, one at a time, beating until light. Add flour alternately with buttermilk in small amounts, beating after each addition until smooth. Stir in pumpkin and nuts, mixing well. Bake in 2 round pans lined on the bottom with wax paper in 350F oven from 30-35 minutes or until done. Can also be baked in tube pan.

ONE-TWO-THREE-FOUR YELLOW CAKE

Mrs. Eva Kislak

1 cup shortening	2-2/3 cups flour
2 cups sugar	2 teaspoons baking powder
4 eggs	1/2 teaspoon salt
1 1/2 teaspoons vanilla	1 cup milk

Cream first 4 ingredients. Sift flour, baking powder and salt; add alternately with milk, mixing well. Pour into 2 greased loaf pans, dot top of cake with butter and sprinkle cinnamon and sugar mixture over top of cake. Bake in 350 F oven for 35-40 minutes.

Note: Juice of 1 orange may be used in place of vanilla extract

BIRTHDAY CAKE

Mrs. Frances Mooney

1 cup butter	3 teaspoons baking powder
2 cups sugar	1 teaspoon salt
4 egg yolks, well beaten	1 cup milk
4 egg whites, stiffly beaten	1 teaspoon vanilla
3 cups flour	

Cream butter and sugar, add egg yolks and beat thoroughly. Sift dry ingredients and add alternately with milk, blend well. Add vanilla and mix. Fold in egg whites. Bake at 350 F for 30 minutes in a large, greased baking dish or three 8-inch layer pans.

POUND CAKE

Mrs. Benjamin Stemple

1 cup shortening	1 1/2 teaspoons salt
1 1/2 cups sugar	1/8 teaspoon mace
5 eggs	1 teaspoon vanilla
2 cups flour	

Cream shortening and sugar together. Add eggs one at a time, beating well after each addition. Sift flour, salt and mace and add to creamed mixture, blending well. Stir in vanilla and beat thoroughly. Bake in a greased loaf pan in 350 F oven for 60-80 minutes.

STRAWBERRY CAKE (cake mix)

1 package white cake mix	1/2 cup water
1 package (3-ounce) strawberry flavored gelatin	10-ounce package frozen, sliced strawberries, thawed
2 tablespoons flour	3/4 cup cooking oil
4 eggs	

Mix together cake mix, gelatin, flour, eggs and water. Beat at medium speed for 2 minutes on mixer. Add one-half package strawberries (with syrup) to batter (other half of package to be used in frosting.)

and beat one minute on mixer. Add oil and beat one more minute. Divide batter evenly into two greased and floured 8-inch square pans and bake in 350 F oven for 35-40 minutes. Cool on cake rack about 10 minutes, then remove from pan. When completely cool, fill and frost with the following combined ingredients: 1/2 cup butter or margarine, 1 box confectioners' sugar, 1/2 package strawberries, 1/2 teaspoon vanilla.

WHITE CAKE MIX DELUXE

1 box Duncan Hines Cake Mix (white or yellow)	1 1/2 cups buttermilk
1 package Instant Pudding, flavor to accent cake mix	4 tablespoons butter or margarine
	3 eggs, unbeaten

Combine cake mix and instant pudding; add buttermilk, gradually, blending thoroughly. Add butter or margarine, then eggs, one at a time. Mix well. Pour into two 9-inch greased and floured round pans or one large, square, cake pan. Bake at 350 F for 35 minutes or until done.

POUND CAKE (Cake Mix)

Mrs. John Wilson

1 box Duncan Hines cake mix (yellow)	1 cup water
1 package Instant pudding (Lemon or Banana)	4 eggs
	1/2 cup cooking oil
	1 tablespoon vanilla

Combine cake mix and instant pudding; add water gradually, mixing thoroughly. Add oil, then eggs, one at a time; beat well. Stir in vanilla. Bake at 350 F in greased tube pan for 1 hour.

PINEAPPLE DATE AND NUT CAKE

Mrs. Aloysius Brogan

(with cake mix)

1 box Duncan Hines cake mix (yellow)	1/2 cup pineapple juice
2 tablespoons flour	4 eggs, unbeaten
1 package Instant pudding (pineapple or vanilla)	1/2 cup creme Sherry wine
1/4 cup Crisco oil	1 cup chopped dates
	1 cup crushed pineapple
	1 cup walnuts, chopped fine

Put cake mix, flour and instant pudding into a bowl and stir; add oil and pineapple juice and beat well. Add eggs, mix thoroughly. Add wine and beat until smooth. Stir in crushed pineapple, dates and nuts. Pour into 2 greased and floured medium sized bread pans. Bake at 375 F for 1 hour or until done.

WHITE CAKE

Mrs. James McKinley

2 cups sugar
 ½ pound margarine (soft)
 4 eggs
 2 teaspoons almond extract
 ¼ teaspoon salt

2 cups King Midas cake flour
 (pre-sifted)
 2 teaspoons baking powder
 2 cups milk

Cream sugar and margarine until a whipped cream consistency. Add eggs, almond extract and salt; mix until blended. Add flour to which baking powder has been added, blend, then add milk. Mix thoroughly. Bake in two greased loaf pans at 350 F for about 40 minutes.

SPUD & SPICE CAKE

Mrs. Eva Kislan

1¾ cup sugar
 ¾ cup shortening
 ½ teaspoon nutmeg
 1 teaspoon cinnamon
 3 eggs
 2 cups flour (all-purpose)

1 teaspoon baking soda
 ½ teaspoon salt
 1 cup buttermilk
 1 cold cup mashed potatoes
 ¾ cup chopped walnuts

Cream shortening and sugar, add spices and eggs, mixing well. Sift flour, baking soda and salt; add to creamed mixture alternately with buttermilk, ending with flour, blend well. Stir in mashed potatoes and walnuts and mix. Pour into 2 round, greased, 9-inch pans and bake at 350 F for 50 minutes.

BOILED SPICE CAKE

Mrs. David Wagner, Jr.

1 cup raisins
 2 cups water
 ½ cup shortening
 1¾ cups flour
 1 cup sugar
 1 teaspoon baking soda

1 teaspoon cloves
 1 teaspoon allspice
 1 teaspoon cinnamon
 1 teaspoon nutmeg
 1 egg, beaten
 ½ cup chopped nuts (optional)

Boil raisins in water for 10 minutes. Add shortening; let cool. Sift together flour, sugar, soda and seasonings; add to liquid and blend thoroughly. Add egg and mix; then stir in nuts. Bake in well greased medium sized loaf pan for 45 minutes at 350 F.

BOILED CAKE

Mrs. John Davis

1 cup butter or shortening
 1 pound raisins
 1½ cups sugar
 3 cups boiling water

1 teaspoon cinnamon
 1 teaspoon ginger
 1 teaspoon allspice

Combine ingredients listed above and boil 8 minutes. Cool and add 4 cups sifted flour and 2½ teaspoons baking soda. Bake in 350 F oven for 40 minutes in 2 greased and paper-lined loaf pans.

POOR MAN'S CAKE

Mrs. Vincent Lowery

1 box seedless raisins
 ½ cup shortening
 2 cups sugar
 ½ teaspoon salt
 1 teaspoon cinnamon
 1 teaspoon cloves

½ teaspoon nutmeg
 1 tablespoon baking soda
 4 cups flour
 1 cup chopped walnuts
 candied fruit, (optional)

Boil raisins for 15 minutes in 1 cup hot water. Remove from heat and add 1 cup cold water. Pour into large bowl and add shortening, salt, sugar and seasonings; mix thoroughly. Dissolve baking soda in 2 tablespoons hot water and add to mixture. Sift flour and add; blend thoroughly. Stir in walnuts (and candied fruit, if desired). Grease two loaf pans well; line with greased brown paper. Bake at 350 F for 1 hour

APPLE SAUCE CAKE

Mrs. Roy Feussner

½ cup shortening
 1 cup granulated sugar
 1 egg
 1 cup thick, strained,
 unsweetened applesauce
 2 cups cake flour (sifted)
 1 teaspoon salt
 1 teaspoon baking soda

1 teaspoon baking powder
 1 teaspoon cinnamon
 ½ teaspoon allspice
 ½ teaspoon nutmeg
 ¼ teaspoon cloves
 1 cup seedless raisins
 ¾ cup chopped nuts

Cream shortening and sugar together thoroughly. Add egg and beat well. Blend in applesauce. Sift together flour, salt, soda, baking powder and seasonings and blend into creamed mixture gradually. Stir in raisins and walnuts. Turn into greased large oblong pan and bake at 350 F for 50-60 minutes.

BROWN STONE FRONT CAKE

Mrs. James Brogan

1 pound raisins
 2 cups brown sugar
 ½ cup butter
 3 eggs
 1 teaspoon baking soda

1 cup sour milk
 1 teaspoon cinnamon
 ¼ teaspoon cloves
 pinch salt
 3 cups flour (sifted)

Wash raisins; add ¼ cup water and boil for 5 minutes, drain and let cool. Cream sugar and butter; add eggs and beat well. Dissolve soda in sour milk and add to creamed mixture, mixing well. Stir in spices and salt, then raisins. Add flour, blending thoroughly. Bake in two greased loaf pans at 350 F for 50 minutes.

MOLASSES CRUMB CAKE

Mrs. Francis Boyle

2 cups flour
½ cup sugar
½ cup lard or shortening
Pinch of salt

½ cup molasses
1 teaspoon baking soda
¼ cup warm water

Mix flour, sugar, shortening and salt together as crumbs. In another bowl, put the molasses. Dissolve baking soda in ¼ cup warm water, then fill cup with cold water and add to molasses. Blend in the crumb mixture thoroughly. Reserve some crumbs for the top of cake. Bake in greased round pan at 350 F for 30 minutes.

GINGER OR MOLASSES CAKE

Mrs. Alex Reczkowski

GINGER CAKE:

1/3 cup sugar
1 egg, beaten
1 tablespoon shortening
¼ teaspoon baking soda
1/3 cup molasses
1½ cups flour

1 teaspoon baking powder
½ teaspoon cloves
1 teaspoon cinnamon
2 teaspoons ginger
½ cup milk

Mix sugar, egg and melted shortening, beat well. Dissolve soda into molasses and add to creamed mixture, mixing well. Sift flour, baking powder and spices together and add to creamed mixture alternately with milk; blend thoroughly. Bake in average size square pan, greased and floured, for 35 minutes at 350 F.

MOLASSES CAKE:

Follow recipe for Ginger Cake, omitting ginger, cloves and cinnamon. Nuts and raisins give added flavor to Molasses cake.

MOLASSES CAKE

Mrs. James McKinley

2 cups light brown sugar
½ pound margarine
4 eggs
1 teaspoon salt
1 teaspoon ginger
¼ teaspoon cloves
2 teaspoons cinnamon

¾ cup baking molasses
3 cups flour
2 cups milk
2 teaspoons baking soda
dissolved in 2 tablespoons
boiling water

Cream sugar and margarine until a whipped consistency. Add eggs, beat for 1 minute. Add salt, seasonings and beat again. Blend in molasses, then flour, gradually, mixing well. Add milk and baking soda—dissolved in 2 tablespoons boiling water, and stir into batter. Beat well. Bake in greased loaf pans at 300 F oven for 45 minutes.

CRADLE CAKE

Mrs. Lanning Bachman

4 egg whites
1 cup sugar
1 cup chopped nuts
(very fine)
1 square unsweetened
chocolate, grated
2 cups all-purpose flour
(sifted)

3 teaspoons baking powder
1 teaspoon salt
½ cup butter or margerine
1 cup sugar
4 egg yolks
¾ cup milk
1 teaspoon vanilla

MERINGUE:

Place egg whites in large bowl of electric mixer and beat until stiff enough to hold soft peaks. Gradually add 1 cup sugar and beat until stiff, glossy peaks form. Fold in nuts and chocolate. Grease a 9 inch tube pan with "special blend" (see cooking hints). Line bottom of pan with waxed paper. Spread meringue evenly over bottom and ¾ of the way up side and tube of pan.

CAKE MIXTURE:

Sift together flour, baking powder and salt. Cream butter or margerine thoroughly in large bowl of electric mixer. Gradually add 1 cup sugar and continue beating until light and fluffy. Add egg yolks and beat well. Alternately, add sifted dry ingredients and milk, blending well. Add vanilla and mix. Pour batter into meringue-lined pan. Bake in 325 F oven for 70-75 minutes or until done. Let cool 20 minutes before removing from pan. Garnish top with chocolate-dipped nuts, if desired. This cake can be frozen.

NUT CAKE

Mrs. Joseph Batcha

2¾ cups cake flour (sifted)
1¾ cups sugar
2 teaspoons baking powder
1½ teaspoons salt
1 cup shortening
3 eggs plus 1 egg yolk,
unbeaten

¾ cup milk
1 teaspoon almond extract,
(optional)
1 teaspoon orange extract,
(optional)
1 cup walnuts finely chopped

Sift first 4 ingredients into bowl, add shortening, milk, flavoring and 1 egg. Beat 2 minutes. Add remaining 2 eggs and egg yolk and beat 2 minutes. Stir in nuts. Pour in greased 9-inch tube pan and bake at 350 F for 60-70 minutes. If using 3 loaf pans, bake 35 minutes. Whipped Cream Frosting (see index) recommended, with finely chopped nuts sprinkled on top.

ORANGE COCOANUT CAKE

Mrs. Eva Kislán

¾ cup shortening
juice from 1 orange
1½ cups sugar
3 eggs
3 cups flour (all-purpose)

¾ teaspoon salt
¾ cup water
1 cup cocoanut
orange rind, grated

Cream first 4 ingredients, mixing well. Sift flour and salt and add to creamed mixture alternately with water, blend well. Add ½ cup cocoanut to cake batter. Rub remaining cocoanut with orange rind and sprinkle over frosting. Bake at 375 F for 30 minutes in two greased loaf pans.

ORANGE CAKE

½ cup butter
1 cup sugar
2 eggs
2 cups flour

2 teaspoons baking soda
2/3 cup buttermilk
Grated rind of 1 orange
1 cup cut-up raisins

Combine butter and sugar and mix thoroughly. Add eggs and mix. Sift flour and baking soda; add to creamed mixture alternately with buttermilk; blend well. Stir in orange rind and raisins. Bake at 325-350 F for 30 minutes in greased tube pan. After removing cake from oven, turn onto cake plate and pour over it the juice of 2 oranges mixed with 1 cup brown sugar. Now invert tube pan over the cake for about 1 hour. Cool.

ORANGE RING CAKE

Mrs. R. Wise

1 cup butter or margarine
1 cup sugar
3 egg yolks
1 cup sour cream
Grated rind of 1 orange

2 cups sifted cake flour or
1¾ cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
3 egg whites, stiffly beaten

Cream butter and sugar; add egg yolks, sour cream and orange rind; beat until light and fluffy. Sift together dry ingredients and add to creamed mixture. Fold in egg whites. Pour into greased and floured 9-inch tube pan; bake at 325 F for 1 hour. Remove from oven and let stand for about 10 minutes. Separate carefully from the pan and turn out on a cake dish with rim. Pour hot "orange syrup" slowly over top of cake.

ORANGE SYRUP

Juice of 2 oranges
Juice of 1 lemon

¾ cup sugar
Dash of salt

Combine ingredients and boil slowly for 3-4 minutes.

LAZY-DAISY CAKE

3 eggs
1½ cups sugar
1½ cups cake flour
2 teaspoons baking powder
1 teaspoon vanilla
4 tablespoons butter
¾ cup hot milk
1 teaspoon vanilla

TOPPING

4 tablespoons butter
½ cup brown sugar
3 tablespoons cream
2/3 cup Wheaties or cocoanut
1/3 cup chopped nuts

Beat eggs until creamy, add sugar gradually and beat until fluffy. Sift dry ingredients and add to creamed mixture; blend thoroughly. Add hot milk in which butter has been melted. Add vanilla. Mix thoroughly. Pour into greased and floured 10" x 12" pan and bake at 350 F for 30 minutes. Cover with topping while warm.

TOPPING

Melt butter, add brown sugar, cream, Wheaties or cocoanut and nuts. Spread over top of cake; broil on middle rack until bubbly and brown.

OATMEAL CAKE

1½ cups boiling water
1 cup 3-minute or Quick
Cooking Oats
¼ cup shortening
1 cup brown sugar
1 cup granulated sugar

2 eggs, unbeaten
1½ cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon salt

Pour boiling water over oats in large mixing bowl; let stand, cool. In a small mixing bowl, cream shortening and sugars, mixing well. Add eggs to oats and mix well; then the creamed mixture; beat thoroughly. Sift dry ingredients and add to oats, blend well. Pour into greased and floured large size baking dish and bake at 350 F for 40 minutes. Try cut-up raisins in this cake.

TOPPING FOR OATMEAL CAKE

1 stick margarine
2 egg yolks
1 cup brown sugar
½ cup evaporated milk

½ teaspoon vanilla
1 cup cocoanut
½ cup pecans or walnuts

Cream together ingredients listed above and spread on cake while cake is hot. Broil on middle rack until brown and bubbly.

SOUR CREAM CAKE

Mrs. John Kopczynskie

2 egg yolks, beaten
 2 egg whites, stiffly beaten
 3/4 cup sugar
 1 cup sour cream
 1 teaspoon vanilla

1 1/2 cups sifted cake flour
 1 teaspoon baking soda
 1 teaspoon baking powder
 1/4 teaspoon salt
 1/2 cup chopped pecans

Beat egg yolks well, add sugar, sour cream and vanilla, mixing well. Sift together flour, soda, baking powder and salt. Add, with pecans, to creamed mixture. Stir until no more dry flour is evident. Fold in stiffly beaten egg whites. Turn batter into greased and floured 9-inch tube pan. Bake in moderate oven (350 F) for 50 minutes.

POUND CAKE

Mrs. Margaret Zahay

1/2 pound butter
 1 pound confectioners' sugar
 4 eggs (whole)
 3 teaspoons baking powder

3 1/2 cups sifted cake flour
 1 cup milk
 1 teaspoon vanilla

Cream butter and sugar until smooth. Add 1 egg at a time and beat well after each addition. Add sifted flour and baking powder, alternately with milk. Add vanilla. Beat for 5 minutes. Pour into greased tube pan and bake 1 hour at 350 F.

SUNSHINE CAKE

Sarah Maloney

4 egg yolks
 3/4 cup cold water, or any fruit juice
 1 1/4 cups sugar

1 1/2 cups cake flour (sifted 3 times)
 1/4 teaspoon salt
 4 egg whites, stiffly beaten

Beat egg yolks; add water or juice and beat until light. Add sugar gradually; beat for 7 minutes. Sift flour and salt and add to creamed mixture; blend well. Fold in egg whites. Bake at 350 F for 1 hour in greased layer pans or tube pan.

HOT MILK SPONGE CAKE

Mrs. Maurice G. Ferry, Sr.

2 cups sugar
 6 eggs
 2 cups flour (sifted)
 2 teaspoons baking powder

2 teaspoons vanilla
 1 cup hot milk
 1 tablespoon butter

Beat sugar and eggs together 20 minutes, using electric mixer. Add sifted flour and baking powder, blend thoroughly. Add vanilla and mix. Heat milk with butter to a boiling point, pour over batter and beat well again. Bake at 375 F for 30 minutes, using ungreased 9 x 13 inch baking dish; invert to cool.

THREE EGG SPONGE CAKE

Mrs. Margaret Zahay

3 egg yolks
 2/3 cup water
 1 cup sugar
 1/2 teaspoon lemon flavoring

1 1/2 cups cake flour (sifted)
 1 teaspoon baking powder
 pinch salt
 3 egg whites, stiffly beaten

Beat on high speed the egg yolks and water until mixture makes 1 quart. Add sugar gradually, then lemon flavoring; mix well. Fold in (on low speed) the dry ingredients, then the egg whites. Bake in ungreased tube pan at 375 F for 50 minutes. Invert immediately.

PINEAPPLE SPONGE CAKE

Mrs. Francis Boyle

Separate 6 eggs, beat egg whites until stiff, and add 3/4 cup sugar. Beat egg yolks well; add 3/4 cup sugar. Add to yolks 1/2 cup pineapple juice. Add gradually, 1 1/2 cups sifted cake flour with 1 teaspoon baking powder. Fold in egg whites carefully until blended. Pour into ungreased tube pan and place in cool oven. Bake at 350 F 1 hour. Invert immediately.

(Drained crushed pineapple may be added to Whipped Frosting—index)

SPONGE CAKE

Mrs. James McKinley

6 eggs
 1 cup sugar
 1 teaspoon vanilla

1/2 teaspoon baking powder
 1 cup pre-sifted flour

Beat eggs, sugar and vanilla for 5 minutes at high speed, gradually adding flour to which baking powder has been added. Bake in ungreased tube pan for 1 hour at 300 F. Invert immediately.

FEATHER SPONGE CAKE

Mrs. Daniel Martin

6 egg yolks
 1/2 cup cold water
 1 1/2 cups sugar
 1/2 teaspoon vanilla
 1/2 teaspoon orange or lemon extract

1 1/2 cups sifted cake flour
 1/4 teaspoon salt
 6 egg whites, beat until foamy
 3/4 teaspoon cream of tartar

Beat egg yolks until thick and lemon colored; add water and continue beating until very thick. Gradually beat in sugar, then extracts. Sift flour with salt 3 times; add to creamed mixture gradually. Add cream of tartar to egg whites and beat until they form moist, glossy peaks. Fold into batter, turning bowl gradually. Bake in ungreased 10-inch tube pan in slow oven (325 F) about 1 hour. Invert to cool.

ORANGE SPONGE CAKE

Mrs. Bertha Sloane

6 egg whites
 1/4 teaspoon cream of tartar
 1 1/2 cups sugar
 6 egg yolks

1/2 cup orange juice
 1 1/2 cups flour
 1 teaspoon baking powder

Beat egg whites until foamy, add $\frac{3}{4}$ cup sugar and cream of tartar. Beat until stiff enough to hold peaks. In another bowl, beat egg yolks, $\frac{3}{4}$ cup sugar and orange juice until lemon in color (this takes 10-15 minutes). Sift flour and baking powder and add to egg yolk mixture; blending well. Fold in egg whites carefully. Bake in ungreased tube pan for 1 hour at 350 F. Use any confectioners' sugar frosting, adding 4 chopped maraschino cherries and about 1 tablespoon cherry juice

JEWISH COFFEE CAKE

Mrs. Ann Swankoski

$\frac{1}{2}$ pound butter or margarine
1 cup sugar
3 eggs, unbeaten
3 cups cake flour
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ pint sour cream
1 teaspoon vanilla

FILLING:
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup chopped walnuts
2 teaspoons cinnamon

Cream butter and sugar; add eggs, mixing well. Sift flour and baking soda and add to creamed mixture, alternately with sour cream. Blend well. Stir in vanilla. Grease and flour tube pan. Spread a thin layer of batter in pan, then sprinkle a layer of filling; alternate batter and filling about 3 times, ending with batter. Bake 45 minutes at 350 F.

DUTCH CAKE

Mrs. Roy Feussner

4 teaspoons shortening
 $\frac{1}{4}$ cup butter or margarine
2 cups flour
1 cup sugar
2 teaspoons baking powder

1 teaspoon salt
2 eggs
 $\frac{1}{2}$ cup milk
1 teaspoon vanilla

Put shortening and butter into mixing bowl. Sift and add flour, sugar, baking powder and salt; mix together as for pie crust. In another bowl, beat eggs, milk and vanilla together and add to above mixture and blend well. Pour batter into greased and floured oblong pan and sprinkle with sugar and cinnamon and dot with butter. Pour a little milk in the center and put in oven at 375 F. Bake 35-45 minutes or until done.

CRUMB CAKE

Mrs. Rupert Sweet

3 cups flour
2 cups sugar
1 cup butter and crisco

Combine ingredients listed above and make crumbs, reserve 1 cup for top of cake. In another bowl, beat 3 eggs, add $\frac{1}{2}$ cup milk and 1 teaspoon vanilla. Add to crumbs and beat well. Dissolve $2\frac{1}{2}$ teaspoons

baking powder in $\frac{1}{2}$ cup milk and add to batter, mix thoroughly. Pour into three greased loaf pans and sprinkle crumbs on top. 1 teaspoon cinnamon may be added to crumbs if desired. Bake at 375 F for 25-30 minutes.

DATE CAKE

Mrs. John Della Croce

1 cup cut-up dates
1 cup boiling water
1 teaspoon baking soda
 $\frac{1}{2}$ cup melted butter
1 cup brown sugar

1 egg, well beaten
1 teaspoon vanilla
1 cup broken-up walnuts
 $1\frac{3}{4}$ cups flour

Mix ingredients in order given. Mixture will be thin. Bake at 375 F; use greased and floured, or paper-lined loaf pans or muffin tins.

APPLE CAKE

$1\frac{3}{4}$ cups apples, peeled, cored
and coarsely chopped
1 cup sugar
 $1\frac{1}{2}$ cups cake flour
1 teaspoon baking soda
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon nutmeg

$\frac{1}{2}$ teaspoon allspice
 $\frac{1}{2}$ cup melted butter or
margarine
1 egg, beaten
 $\frac{1}{2}$ cup seedless raisins
 $\frac{1}{2}$ cup chopped walnuts

Combine apples and sugar in large bowl; let stand 10 minutes. Sift flour, soda and spices. Blend butter and egg into apple mixture, mix well. Add flour, stirring just until blended. Fold in raisins and nuts. Bake in greased 8-inch square pan at 350 F for 45-50 minutes. Cool on rack. Sprinkle with powdered sugar if desired.

KNOBBY APPLE CAKE

Miss Delen Matas

1 cup sugar
3 tablespoons butter
1 egg
3 cups chopped apples
 $\frac{1}{2}$ cup chopped walnuts

$\frac{1}{2}$ teaspoon vanilla
1 cup sifted all-purpose flour
 $\frac{1}{2}$ teaspoon salt
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon nutmeg

Cream sugar and butter; add egg and mix well. Stir in apples, nuts and vanilla. Sift together flour, salt, soda and nutmeg and add to creamed mixture, blending well. Turn into 8-inch square greased pan and bake at 350 F for 40-45 minutes.

APPLE DUTCH CAKE

Mrs. Daniel Myers

$\frac{1}{2}$ cup shortening
 $1\frac{1}{2}$ cups sugar
2 eggs
1 cup milk

3 cups flour
4 teaspoons baking powder
1 teaspoon salt
Apples, peeled and sliced

Cream together shortening and sugar; add eggs and mix well. Add milk and mix. Sift together dry ingredients and add to creamed mixture; blend thoroughly. Pour into large greased, oblong baking dish, slice apples over top; press into batter slightly. Mix 2 teaspoons sugar with 1 teaspoon cinnamon and sprinkle over top. Bake at 350 F for 35-40 minutes.

HALF-POUND CAKE

Mrs. Joseph McNelis

½ pound butter or margarine	2¾ cups sifted cake flour
1 cup sugar	2 teaspoons baking powder
1½ teaspoons vanilla	¼ teaspoon salt
3 eggs	½ cup milk

Blend shortening with sugar, add vanilla, mix well. Add eggs, one at a time, beat well after each addition. Sift together flour, baking powder and salt; add alternately with milk, blending thoroughly. Pour into greased and floured 9" x 5" loaf pan. Bake at 325 F for 1 hour and 15 minutes. Cool, sprinkle with confectioners' sugar. Delicious with diced raw apple placed on top of unbaked batter, then sprinkled with sugar and cinnamon.

PEACH CINNAMON CAKE

Mrs. Harold Herring

½ cup shortening	
¾ cup sugar	
1 teaspoon vanilla	
2 eggs	
2 cups sifted flour	
2 teaspoons baking powder	
½ teaspoon salt	
½ cup milk	
1 cup sliced peaches, well drained	

TOPPING:

¼ teaspoon cinnamon
1 tablespoon sugar
1 tablespoon butter

Cream shortening and sugar until light and fluffy. Add vanilla and beaten eggs, mixing well. Sift dry ingredients and add alternately with milk. Fold in ¾ cup peaches. Pour into paper lined square pan. Arrange remaining peach slices on top of batter. Sprinkle with sugar mixture. Dot with butter. Bake in 350 F oven for 45 minutes.

HUCKLEBERRY SHORT CAKE

Mrs. George Ambrose

4 egg yolks, well beaten	¾ cup flour
4 egg whites, stiffly beaten	¾ teaspoon baking powder
½ cup sugar	½ teaspoon salt
1 teaspoon vanilla	¾ cup huckleberries

Add sugar and vanilla to well beaten egg yolks. Fold sifted ingredients into yolk mixture, alternately with stiffly beaten egg whites. Spread in a greased and waxed paper lined 8" x 8" x 2" pan. Sprinkle berries on top. Bake at 350 F for 40 minutes. Cool, serve topped with whipped cream or Dream Whip. Serves 6.

HUCKLEBERRY CRUMB CAKE

Mrs. Margaret Zahay

¾ cup sugar	2 cups sifted cake flour
¼ cup soft shortening	½ teaspoon salt
1 egg	2 teaspoons baking powder
½ cup milk	2 cups berries

Cream sugar and shortening; add egg and stir in milk. Sift flour, baking powder and salt. Add to creamed mixture; blend thoroughly. Stir in berries. Spread in greased 9-inch square pan. Sprinkle topping on batter and bake at 375 F for 45 minutes.

CRUMB TOPPING

combine ½ cup sugar, 1/3 cup flour, ½ teaspoon cinnamon, ¼ cup soft butter

HUCKLEBERRY CAKE (and sauce)

Mrs. Victor Piazzi

1 cup sugar	
1 tablespoon butter	
2 eggs	
½ cup milk	
2 cups flour	
2 teaspoons baking powder	
1 cup huckleberries	

SAUCE:

1 cup brown sugar
2 tablespoons flour
2 tablespoons butter
1 cup boiling water
½ teaspoon vanilla

Cream butter and sugar; add eggs one at a time, beating well after each addition. Sift flour and baking powder and add to creamed mixture alternately with milk. Stir in berries. Bake in greased baking dish at 350 F for 25 minutes or until done.

SAUCE—Combine all ingredients in sauce pan and boil until thick. Cool; pour over sliced cake and serve.

POPPY SEED TORTE

Mrs. George Ambrose

½ cup butter or margarine	2 cups cake flour
1½ cups sugar	2 teaspoons baking powder
¾ cups milk	¼ teaspoon salt
¾ cup ground poppy seed	4 egg whites, stiffly beaten

Soak poppy seed in milk overnight. Cream butter and sugar. Mix in milk and poppy seed. Sift dry ingredients together. Add to creamed mixture. Fold in egg whites. Bake in three waxed paper lined 8" x 1¼" round pans in 350 F oven for 25-30 minutes. Cool 10 minutes, remove from pans. Spread layers with:

FILLING

Mix ½ cup sugar, 1 tablespoon cornstarch in double boiler. Combine 1½ cups milk and 4 egg yolks, gradually stir into sugar and cook until thick. Cool, add 1 teaspoon vanilla and ¼ cup walnuts.

CHERRY OR PINEAPPLE TORTE

Mrs. Vincent Lowery

½ pound margarine
2 cups flour

2 teaspoons sugar

Combine the ingredients listed above as for pie, pack in 9" x 12" cake or cookie sheet. Bake in 350 F oven for 15-18 minutes or until golden brown. Cool

CHERRY FILLING

½ pound cream cheese
1 cup confectioners' sugar
1 package Dream Whip

½ cup cold milk
1 teaspoon vanilla

Combine cream cheese and confectioners' sugar and beat until well blended. In another bowl, combine dream whip, milk and vanilla; mix thoroughly. Combine both mixtures and beat until mixed well. Spread over crust. Spoon on top 1 can Cherry Pie Filling; refrigerate until ready to serve.

PINEAPPLE FILLING

1 No. 2 can crushed pineapple
1 tablespoon cornstarch

1 cup sugar
4 egg whites, stiffly beaten

Combine pineapple, sugar and cornstarch, cook until thick, stirring constantly. When cool, fold in egg whites. Pour over crust. Return to oven and bake 20 minutes longer. Cool, serve with whipped cream.

NUT TORTA

Mrs. Gabriel Martyak

12 egg whites, stiffly beaten
12 egg yolks
2 cups sugar
1 cup bread crumbs

2 teaspoons baking powder
(in crumbs)
1 cup ground nuts
2 teaspoons vanilla

Mix yolks and sugar; beat well. Add crumbs, nuts and vanilla; mix thoroughly. Fold in stiffly beaten egg whites. Bake at 375 F for 15 minutes, than at 350 F for ½ hour in two greased and floured 9-inch round pans. Cool; split layers; spread filling between layers and on top and sides of cake.

NUT TORTA FILLING

6 egg yolks
½ cups sugar
6 tablespoons strong coffee

3 ounces bitter chocolate
(melted)
½ cups sweet butter

Mix sugar and yolks until light; add coffee and mix well. Cook in double boiler until thick; add melted chocolate and mix; cool. Whip butter; add the chocolate mixture and beat until thick enough to spread.

PRUNE CAKE

½ cups sugar
1 cup shortening
2 eggs
2 cups flour
1 teaspoon baking powder

1 teaspoon baking soda
1 teaspoon cinnamon
1 cup sour milk
1 cup cut-up stewed prunes
1 cup chopped walnuts

Cream sugar and shortening well; add eggs and mix well. Sift dry ingredients and add to creamed mixture, alternately with sour milk blend thoroughly. Stir in prunes and walnuts. Bake at 325 F for 1 hour in a greased 8-inch square pan.

CHERRY COFFEE CAKE

Mrs. Stephen Tancin

¾ cup shortening
1 cup sugar
3 large eggs
1 teaspoon vanilla
½ cup orange juice

3 cups all-purpose flour, sifted
2 teaspoons baking powder
dash of salt
1 can cherry pie filling

Cream shortening and sugar. Add eggs, mix thoroughly. Mix vanilla with orange juice. Add to creamed mixture alternately with sifted flour, baking powder and salt; blend well. Spread 2/3 of the batter in a greased 12" x 8" x 2" pan. Cover with pie filling; spread the remaining batter. Bake in 350 F oven for 40 minutes.

LEMON ROLL

Mrs. Lanning Bachman

3 eggs
1 cup sugar
5 tablespoons water
1 teaspoon vanilla

1 cup cake flour
1 teaspoon baking powder
¼ teaspoon salt

Beat eggs until thick. Gradually add sugar, water and vanilla. Sift dry ingredients and add to mixture; beat until smooth. Turn onto greased and paper-lined cookie sheet and bake at 375 F for 12-15 minutes. Turn upside down immediately on a cloth sprinkled with confectioners' sugar. Remove paper and spread on filling. Roll quickly, starting with short end. Keep in towel until cool, about ½ hour.

LEMON FILLING

¾ cup sugar
3 tablespoons flour
Pinch of salt
¼ cup lemon juice

Grated rind of 1 lemon
½ cup water
3 egg yolks
2 tablespoons butter

Combine sugar, flour and salt; add juice and rind and mix well. Add water, eggs and butter and stir; cook in double boiler until smooth and thick. Cool; spread on cake.

PINEAPPLE FRUIT CAKE

1 pound butter or margarine
 2½ cups sugar
 5 eggs
 4½ cups flour
 3 teaspoons baking powder
 1½ cups milk
 1 large can crushed pineapple

Cream butter and sugar; add eggs and beat well. Sift flour and baking powder and add to creamed mixture alternately with milk; blending thoroughly. Stir in pineapple, vanilla, nuts, cherries and dates. Add wine and mix well. Bake in 4 greased loaf pans for 1 hour at 350 F.

Mrs. Michael Karboski, Jr.

½ teaspoon vanilla
 1 pound walnuts
 1 large jar maraschino cherries, well drained
 1 pound dates, cut-up fine
 1 cup white wine

WHITE FRUIT CAKE

1½ boxes white raisins
 ½ pound mixed fruits
 1 pound chopped pecans
 ½ jar maraschino cherries (diced)
 2 cups sugar
 ½ pound butter
 ½ pound shortening
 6 egg yolks

Combine first 4 ingredients. Sprinkle with 3 tablespoons of the required flour and mix well. Cream sugar, shortening, butter and egg yolks. Add milk, vanilla, floured fruits and sifted dry ingredients. Fold in pineapple, then egg whites. Grease and line 3 medium bread pans with waxed paper. Bake at 325 F for 1½ hours.

Mrs. Edmund Smith

6 egg whites, stiffly beaten
 1 cup milk
 2 tablespoons vanilla
 4 teaspoons baking powder
 1 teaspoon salt
 6 cups flour
 ½ #2 can crushed pineapple and juice

WHITE FRUIT CAKE

Mix the following ingredients in this order:
 3 cups sugar
 1 pound butter or margarine
 6 eggs
 1 cup whiskey, milk or half of each
 Juice and grated rind of 1 orange and 1 lemon
 ½ pound dates or bleached raisins, cut-up or chopped

Line pans with waxed paper. Bake at 325 F for 1½ hours. Yields 1 bread loaf and 3 small loaves, or 2 medium sized loaves.

Mrs. Albert Corazza

2 cups chopped walnuts
 1 pound candied cherries, diced
 1 pound candied pineapple, diced
 4 teaspoons baking powder, in 4 cups or more of sifted flour, (enough to stiffen)

SOUTHERN WHITE FRUIT CAKE

1 cup bleached raisins
 2/3 cup shortening
 1-1/3 cup sugar
 2-2/3 cup flour
 1-1/3 teaspoon baking powder
 1/3 teaspoon salt

Puff raisins by dropping them into boiling water. Turn heat off. Let stand 15 minutes. Drain and dry. Cream shortening, add sugar gradually, mix well. Sift flour, measure, sift again with salt and baking powder. Mix one cup of this flour with fruit and nuts. Add remaining flour to creamed mixture, alternating with water; beat thoroughly. Stir in fruit and nuts. Fold in stiff (not dry) egg whites. Bake at 325 F for about 1 hour in greased and floured tube pan.

Mrs. John Grega

½ pound ready mixed fruit
 1 cup red and green candied cherries (cut in halves)
 1 cup chopped walnuts
 2/3 cup water
 6 egg whites

WHITE FRUIT CAKE

1 pound mixed fruits and peel
 ¼ cup pineapple preserves
 ¼ cup orange juice
 ¼ cup brandy
 2 cups butter or margarine
 2 cups sugar

In a bowl, combine fruits and pineapple preserves, orange juice and brandy. Mix thoroughly; cover and let stand overnight for flavors to blend. The next day, in a large bowl, cream butter and sugar until light and fluffy; beat eggs until thick and lemon colored; Add to creamed mixture alternately with 3 cups of flour, blend thoroughly. Stir in salt, flavoring and nuts. Sift remaining cup of flour over fruit and juice mixture and add to creamed mixture; mix completely. Grease tube pan or 2 loaf pans, put brown paper on bottom of pan and grease the paper. Bake at 300 F for 1 hour and 15 minutes.

Mrs. Margaret Zahay

9 eggs
 4 cups all-purpose flour, sifted
 1 teaspoon salt
 1 teaspoon lemon flavoring
 1 teaspoon vanilla
 1 pound chopped walnuts

OLD-FASHIONED FRUIT CAKE

4 cups flour
 ½ teaspoon baking powder
 1½ teaspoons salt
 1½ teaspoons cinnamon
 1 teaspoon nutmeg
 1½ pounds whole pecan meats
 ¾ pound chopped candied pineapple

In a 4-quart mixing bowl, sift together flour, baking powder, salt, cinnamon and nutmeg. Add nuts and fruit and mix until all are well covered. Set aside. Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in

Mrs. Stephen Tancin

¾ pound whole candied cherries
 1 pound golden raisins
 1 cup butter
 2¼ cups sugar
 6 eggs
 3 tablespoons brandy

brandy. Add creamed mixture to fruit and nut mixture and blend thoroughly. Turn into two 9 x 5 x 3 loaf pans which have been lined with waxed paper. Bake at 275 F for 2¾ to 3 hours. In 2½ hours, brush top with honey or light corn syrup. If desired, decorate with nuts and fruit. Then return to oven to complete baking. Cool completely. Sprinkle liberally with brandy and wrap in white cloth and place in either an airtight tin or wrap in aluminum foil. Every few days open and sprinkle again with brandy. Re-wrap tightly. Cake is at its best if baked at least 4-6 weeks before using.

CHEESE CAKE

Mrs. Benjamin Stemple

2 8-ounce packages cream cheese 3 eggs
¾ cup granulated sugar 1 teaspoon vanilla

Cream cheese until soft and mix with other ingredients until creamy. Put into pie plate and bake at 350 F for 25 minutes, then cool for 25 minutes.

TOPPING

1 cup sour cream 1 teaspoon vanilla
3 teaspoons sugar

Combine ingredients for topping and spread on cake. Bake for 15 minutes more, then cool.

BRASS RAIL CHEESE CAKE

Mrs. Walter Stachnik

1 pound cream cheese 2 tablespoons "Real Lemon"
1 pound creamed cottage or juice from ½ lemon
cheese 6 table spoons melted margarine
1½ cups sugar 2 tablespoons vanilla
3 tablespoons cornstarch
3 tablespoons flour

Cream the cottage cheese and cream cheese well; add sugar, mix thoroughly. Stir in cornstarch, flour, lemon juice, margarine and vanilla; blend well. Pour into greased pan (spring form). Bake at 350 F for 1 hour, turn off heat, let stand in closed oven for 2 hours, then remove from pan; cool.

CREAM CHEESE CAKE

Mrs. Walter Stachnik

½ pound butter 2 cups Presto flour
½ pound cream cheese (self-rising)
2 cups sugar 2 teaspoons vanilla
6 eggs, unbeaten

Cream butter and cream cheese; add sugar, then eggs, beat thoroughly. Add flour, blend well. Add vanilla and mix. Pour into tube pan and bake 1 hour at 350 F.

CUP CAKES

Practically any butter or sponge layer cake mixture may be baked as cup cakes. The flour may be slightly decreased. Bake in muffin tins, using paper bake cups, at 350 F for 15-20 minutes, depending on size. Frost when cool if desired.

BANANA CUP CAKES

Mrs. John Banyas

½ cup shortening ½ teaspoon baking powder
1¼ cups sugar ½ teaspoon salt
2 eggs ¾ teaspoon baking soda
2 cups flour ¼ cup sour milk
1 cup mashed bananas 1 teaspoon vanilla

Cream shortening and sugar thoroughly. Add eggs and beat well. Sift dry ingredients alternately with milk and bananas; blend well. Add vanilla. Place paper cups in muffin tins; fill cups ½ full and bake 15-20 minutes at 375 F. Frost with Whipped Cream Frosting (see index) and sprinkle tops with ground or finely chopped nuts. Makes 2 dozen.

NEVER-FAIL CUP CAKES

Mrs. Margaret Zahay

1 egg ½ cup sour milk
½ cup cocoa 1 teaspoon vanilla
½ cup shortening ½ teaspoon baking soda
1½ cups flour 1 teaspoon baking powder
1 cup sugar ½ cup hot water

Put into mixing bowl the ingredients listed above in the order given. Do not mix until the last ingredient has been added. Beat well. Place paper cups in muffin tins; fill cups ½ full and bake 20 minutes in 350 F oven. Makes 18 cup cakes.

COCOANUT PINEAPPLE CUP CAKES

Mrs. Daniel Goczek

1 cup cocoanut ½ cup shortening
¼ cup water 1 cup sugar
2½ cups sifted cake flour 2 eggs, unbeaten
3 teaspoons baking powder 1 cup crushed pineapple, drained
1 teaspoon salt 1 teaspoon vanilla

Combine cocoanut and water and let stand while mixing batter. Sift dry ingredients 3 times. Cream shortening, add sugar gradually, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Add cocoanut and water, then add flour alternately with pineapple, mixing well after each addition. Stir in vanilla. Spoon into paper cups (in muffin tins) filling ½ full. Bake at 375 F for 25-30 minutes. Makes 2 dozen.

YUM-YUM CAKES

Mrs. George Ambrose

½ cup butter or shortening	1 teaspoon cinnamon
1 cup brown sugar	½ teaspoon nutmeg
1 egg	½ teaspoon cloves
2 cups flour	1 cup sour milk
1 teaspoon baking soda	1 cup raisins
½ teaspoon salt	½ cup chopped nuts

Cream sugar and shortening; add egg, beat well. Sift dry ingredients and add to creamed mixture alternately with sour milk. Stir in raisins and nuts. Pour into paper bake cups that had been placed in muffin tins and bake at 350 F for 15-20 minutes. Makes 1 dozen large cups.

ORANGE-PECAN BUTTER CUPS

Mrs. Raymond Stefanovich

2 cups sifted cake flour	1 egg, plus 1 yolk
2 teaspoons baking powder	1 teaspoon grated orange rind
½ teaspoon salt	2/3 cup orange juice
1 cup sugar	½ cup pecans, chopped
1/3 cup soft butter or margarine	

Sift dry ingredients. Cream sugar and butter, add eggs and beat well. Add orange rind, and sifted dry ingredients, blending thoroughly. Add orange juice, beat 1 minute. Stir in pecans. Spoon into well greased muffin tins and bake at 375 F for 20 minutes. Makes 1½ dozen.

PUMPKIN MUFFINS

Mrs. Francis Boyle

1½ cups flour	1 large egg
2 teaspoons baking powder	½ cup canned pumpkin
½ teaspoon salt	½ cup milk
½ teaspoon cinnamon	¼ cup butter or margarine,
½ teaspoon nutmeg	melted
½ cup light brown sugar	

Sift together dry ingredients. Beat egg until thick and lemon colored, add pumpkin, milk and melted butter, mixing well. Add sifted dry ingredients to pumpkin mixture; stir only until dry ingredients are moistened. Fill paper lined muffin tins 2/3 full. Bake at 425 F for 15-20 minutes. Makes 1 dozen.

BUTTER MUFFINS (with variations)

Mrs. Joseph Maloney

2 cups flour	4 tablespoons melted butter
3 teaspoons baking powder	1 egg
1 teaspoon salt	1 cup milk
1 tablespoon sugar	

Sift dry ingredients; add melted butter, egg and milk, stir lightly but quickly and only long enough to moisten dry ingredients. Fill greased muffin tins (or paper cups) only 2/3 full. Bake in 350 F oven 15-20 minutes. Makes 1½ dozen.

Blueberries, chopped dates, prunes, grated orange peel or pineapple may be added to the batter. If crushed pineapple is used, drain thoroughly.

WRITE EXTRA RECIPES HERE

PRUNE TOPPING

½ cup sour cream
2 eggs, beaten
1 cup sugar
1 cup prunes, cooked and pitted, chopped
1 teaspoon vanilla
¼ cup chopped nuts

In double boiler, combine eggs and sugar, add cream and prunes. Boil until thick, stir frequently to prevent sticking; add vanilla and nuts. Blend thoroughly. Let cool before putting on cake.

CREAM CHEESE FROSTING

Miss Delen Matas

1 8-ounce cream cheese
½ cup butter
1 pound confectioners' sugar
2 teaspoons vanilla
1 cup chopped nuts

Combine ingredients listed above, except nuts, beating well. Add nuts and mix. Cocoa may be added for a chocolate frosting.

STRAWBERRY FROSTING

Mrs. John Jabjiniak

1 cup granulated sugar
1/3 cup shortening
½ cup butter
½ cup strawberry juice
1 egg white, stiffly beaten

Combine sugar, shortening and butter. Add juice, mix well. Add egg white and beat until smooth.

FROSTING FOR RED VELVET CAKE

Mrs. Daniel Myers

5 tablespoons flour
1 cup milk
1 cup butter
1 cup confectioners' sugar
1 teaspoon vanilla

Combine flour and milk and cook over low heat until paste is formed. Stir constantly. Cool. Cream butter, add confectioners' sugar and beat well. Add vanilla and beat. Add paste and beat 4 minutes.

PEANUT BUTTER FROSTING

Mrs. Rupert Sweet

3 tablespoons butter, soft
3 cups confectioners' sugar
4-5 tablespoons milk
2 tablespoons peanut butter

Combine ingredients listed above and mix well.

BROILED COCOANUT FROSTING

3 tablespoons melted butter
5 tablespoons brown sugar
2 tablespoons cream or top milk
½ cup shredded cocoanut
¼ cup chopped nuts, optional

Combine and spread on any simple one-layer cake while it is still warm. Place on medium rack in oven and broil until frosting turns brown and bubbly. Remove from oven immediately and cool.

WHIPPED CREAM FROSTING

Mrs. John Grega

½ cup milk
2 tablespoons flour
¼ cup shortening
¼ cup butter
½ cup (or less) sugar
1 teaspoon vanilla

Combine flour and milk and cook over low heat until paste is formed, stirring constantly. Cool. Cream butter and shortening, blend with sugar. Beat 4 minutes. Add paste and beat 4 minutes. Fold in vanilla and beat well. Frosts two 8-inch or 9-inch layers.

FLUFFY WHITE FROSTING

1½ cups granulated sugar
½ cup water
¼ teaspoon cream of tartar
2 egg whites
½ teaspoon vanilla
Pinch of salt

Boil water, sugar and cream of tartar together until it threads. Slowly pour hot syrup over stiff (but not dry) egg whites; beat until fluffy and cool. Add vanilla and continue beating until frosting is fluffy and hangs in peaks from beater. Spread on 2 baked layers at once. NOTE: 1/4 cups white corn syrup may be used in place of granulated sugar, water and cream of tartar. Bring to a boil just as you do the syrup and proceed as directed. Syrup may also be made from:

½ cup sugar
¼ cup white corn syrup
1/8 teaspoon salt
2 tablespoons water

FOR VARIATIONS:

Add to Fluffy White Frosting the following: 1 teaspoon rum flavoring instead of vanilla, ½ cup chopped puffed raisins, 3 thinly sliced light moist dried figs and ¼ cup chopped pecans.

OR:

6 well-drained maraschino cherries, sliced; ½ teaspoon orange extract in place of vanilla, ¼ cup chopped pecans, 2 grated crisp almond macaroons.

COCOANUT-PECAN FROSTING

Mrs. Stephen Tancin

1 cup evaporated milk
1 cup sugar
3 egg yolks
¼ pound margarine, melted
1 teaspoon vanilla
1-1/3 cups cocoanut
1 cup chopped pecans

Combine evaporated milk, sugar, egg yolks, margarine and vanilla in a sauce pan. Cook and stir over medium heat until mixture is thick, (about 12 minutes) stirring constantly. Add cocoanut and pecans; beat until frosting is cool and thick enough to spread. Makes 2-2/3 cups.

ORANGE-CREAM FROSTING

2 3-ounce packages cream cheese
1 tablespoon orange juice
½ teaspoon grated orange rind
2 cups sifted confectioners' sugar
Pinch of salt
Red and yellow food coloring

Cream cheese; blend in other ingredients. Add enough food coloring to tint a delicate orange.

CARAMEL FROSTING

¼ cup butter
½ cup brown sugar
½ teaspoon salt
2 tablespoons milk
¼ cups confectioners' sugar
¼ teaspoon vanilla

Melt butter; add brown sugar and salt. Stir 2 minutes. Add milk and bring to a boil. Reduce heat and stir constantly until light brown. Remove from heat, add confectioners' sugar and vanilla. Beat well. Thin with cream if necessary. Spread on cooled layers.

FUDGE FROSTING

Mrs. Margaret Zahay

Melt:	Combine:
3 squares chocolate	3 cups sifted confectioners' sugar
¼ cup butter	5 tablespoons hot milk
Pinch of salt	1 teaspoon vanilla

Pour melted ingredients into the sugar mixture, working rapidly. Blend well; sprinkle chopped nuts when spread on cake.

FRENCH CREAM FROSTING

½ cup butter or margarine
2½ cups sifted confectioners' sugar
1 egg
3 squares (3-ounces) melted unsweetened chocolate, cool
1 teaspoon vanilla

Cream butter; gradually add confectioners' sugar and beat well until creamy. Add egg, mix thoroughly. Stir in melted chocolate and vanilla. Beat until of spreading consistency. Thin with milk if necessary. Frosts two 8 or 9-inch layers.

MOCHA FROSTING

Mrs. Alex Reczkowski

1 tablespoon butter
1 tablespoon cocoa
1 cup confectioners' sugar
2 tablespoons strong coffee
½ teaspoon vanilla

Cream butter, add cocoa and sugar and beat until creamy. Add coffee and vanilla. Mix until smooth and spread on 2 baked layers.

PINEAPPLE CAKE FILLING

Mrs. Margaret Zahay

(For any white or yellow cake)

½ cup juice from pineapple
20 marshmallows
1 can crushed pineapple, drained
1 pint heavy cream, whipped
1 cup chopped nuts

In top of double boiler, melt marshmallows in pineapple juice over boiling water. Cool and add 1 cup crushed pineapple. Beat heavy cream and add syrup and pineapple. Spread between cake and cover with chopped nuts.

PINEAPPLE FILLING

Mrs. Daniel Myers

¼ cup sugar
1 tablespoon flour
Dash of salt
2 egg yolks, beaten
2/3 cup milk
1 tablespoon butter
1 9-ounce can crushed pineapple, drained

In top of double boiler, combine sugar, flour and salt. Stir in egg yolks and milk. Stir over boiling water until thick. Add butter and pineapple and mix well until thickened. Cool: Makes enough to fill two 8-inch cake layers.

LEMON FILLING

1½ cups sugar
½ cup butter or margarine
4 eggs
Grated rind and juice of 4 lemons

Cream butter, sugar and eggs together in double boiler over boiling water. When mixture is heated, add lemon juice and rind, stir until thick. Cool before using. Enough filling for 2 cake layers. Oranges may be used instead of lemons.

VANILLA CREAM FILLING

¼ cup sugar
1 tablespoon corn starch
½ teaspoon salt
1 cup top milk or cream
4 egg yolks, slightly beaten
2 teaspoons vanilla

Combine sugar, corn starch, salt, milk in top of double boiler. Bring to a boil over direct heat, stirring constantly; boil 1 minute, remove from heat. Add 3 tablespoons of mixture to egg yolks; blend; add to remaining hot filling. Cook over boiling water, stirring constantly until thickened, about 2 minutes. Remove from heat, add vanilla. Chill until set; then use.

VARIATION: CHOCOLATE CREAM FILLING:

Make vanilla cream filling, using 2 teaspoons corn starch instead of 1 tablespoon; add ¼ cup additional sugar and 2 squares grated unsweetened chocolate. Chill until set; then use.

CHOCOLATE CHIP CANDY

Mrs. Eva Kislan

Melt 2 large packages chocolate morsels over double boiler. Take off heat. Add 6 tablespoons peanut butter (plain or chunky) and 2 tablespoons marshmallow and mix well. Add 1/15-ounce can condensed milk to chocolate and beat well. Place waxed paper on large, flat pan or dish; drop mixture by spoonfuls onto waxed paper. Place in refrigerator until firm.

POTATO KISSES

2/3 cup hot cooked potato	2 1/2 tablespoons cocoa or 1 1/2
2 teaspoons butter, melted	squares unsweetened chocolate
1 pound confectioner's	1 teaspoon vanilla
sugar, sifted	Dash of salt
	1/2 pound moist cocoanut

Put hot potatoes through a ricer to remove all lumps, and beat in melted butter. Put potato in a mixing bowl, add sugar and beat until thoroughly blended. Add cocoa, or melted chocolate which has been cooled and beat thoroughly. Mix in vanilla, salt and cocoanut, and drop by teaspoonfuls onto waxed paper. Keep the mounds of candy rather regular in shape and size. Place in refrigerator or other cool place for a short time to harden. Hardened candy should be kept in a tightly covered container. Makes about 1 1/2 pounds.

CEREAL PEANUT BUTTER CANDY

1 cup sugar	1 teaspoon vanilla
1 cup brown sugar	3 cups Rice Crispies
1 cup peanut butter	3 cups Corn Flakes
1/2 cup light cream or	2 cups miniature marshmallows
evaporated milk	Candied cherries
1/2 cup butter or margarine	Flaked cocoanut

In a heavy sauce pan combine the sugars, peanut butter, light cream and butter. Boil 2 minutes, stirring constantly. Add vanilla. Pour over the cereals and marshmallows, stirring until marshmallows are melted. Drop by tablespoonfuls onto buttered foil. Garnish with cocoanut and cherries.

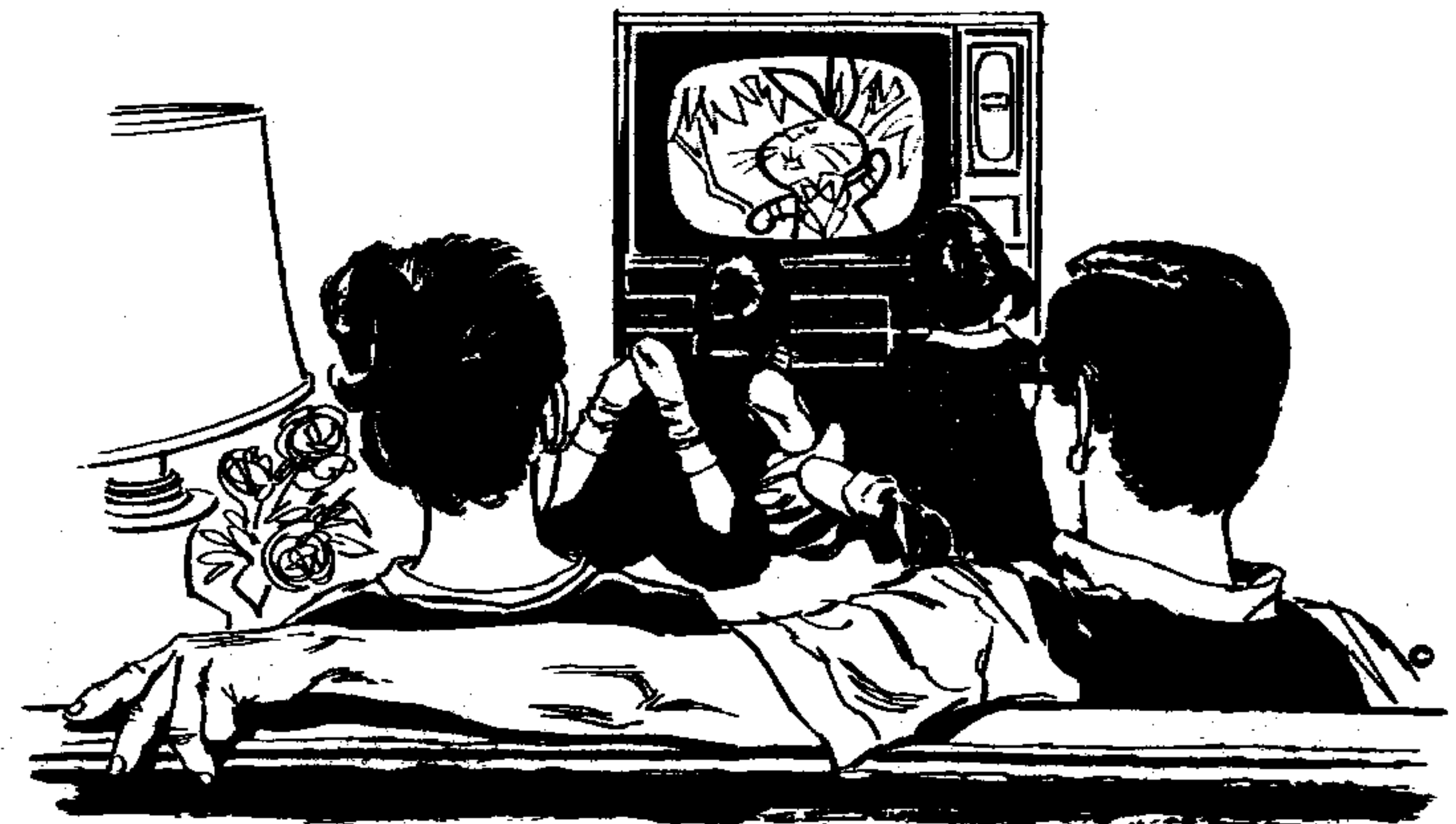
HARD CANDY

Mrs. Bernard Balas

2 cups sugar	1 cup white corn syrup
1 cup water	

Combine sugar, water and syrup. 1 tablespoon desired flavoring (anise, peppermint, cherry etc.). Boil to 285 F; add flavoring and boil to 290 F. Pour on greased cookie sheet and fold from edges until it begins to harden. Cut pieces with scissors; these in turn should be cut small by helper or shaped as desired. (Do not attempt to make alone, it requires at least four people to cut the candy as it hardens quickly.)

Candies



Almost everyone likes candy. It is a source of the quick energy that is needed during times of strenuous activity, and since children are always on the move and using up calories at a rapid rate, wholesome candy may AT TIMES satisfy a definite need in their diets. This is good news for the younger generation, for it not only contains recipes for many delicious candies, but also the information that under the PROPER CIRCUMSTANCES, candy is good for children! When wholesome candy is eaten in suitable amounts at the proper time so that it doesn't interfere with regular meals, it's safe to give that "sweet tooth" something to work on. Make it homemade candy whenever possible for the best in food value, because it is made with pure ingredients.

FUDGE-CHOCOLATE SUPREME

Helen Mazurek

Melt 2 squares chocolate and 2 tablespoons butter

Add 2 cups granulated sugar and ¼ teaspoon salt

Cream this mixture together—add 1 cup milk and mix well

Boil until it forms a soft ball, when dropped in cold water, without smoking. Cool until mixture is like a caramel. Pull with silver knife then beat until creamy. Add vanilla and turn out on buttered platter.

GERMAN CHOCOLATE FUDGE

Mrs. John Grega

4½ cups sugar

12-ounces (3 4-ounce packages)

¼ teaspoon salt

German chocolate

2 tablespoons butter

1 pint jar marshmallow

1 can evaporated milk

1 pound walnuts, shelled and

12-ounce package semi-sweet
chocolate morsels

coarsely chopped

In a large mixing bowl, break up German chocolate into small pieces, add morsels and marshmallow. In a sauce pan, combine sugar, salt, butter and milk and boil for 6 minutes, stirring constantly. Pour over ingredients in large bowl, stirring until chocolate is melted and of a smooth consistency. Stir in nuts; pour into two buttered dishes. Makes about 5 pounds.

FUDGE

Mrs. Theresa Zoshak

1 large can evaporated milk

12-ounce package chocolate

4½ cups granulated sugar

morsels

½ pound butter or margarine

1 pint marshmallow

Combine cream and sugar and cook 10 minutes; add butter or margarine and stir in chocolate bits until dissolved. Remove from heat and add marshmallow. Add peanut butter, vanilla or chopped nuts if desired. Pour in buttered pans. Makes 4 pounds.

PEANUT BUTTER FUDGE

Mrs. Aloysuis Brogan

White or Chocolate

3 cups sugar

1 jar peanut butter

3 tablespoons white Karo

1 jar marshmallow

1 teaspoon vanilla

1 cup chopped walnuts

1 tablespoon butter

½ cup cocoa (for chocolate fudge)

1 cup milk

Combine first 5 ingredients in a large sauce pan; mix well. Bring to a boil and cook slowly until light tan (caramel) color, usually 20-25 minutes. Remove from heat and add peanut butter, marshmallow and nuts (add cocoa, if desired). Beat until thick; pour into large buttered dish.

NO COOK FUDGE

Mrs. Anthony Lynn

2 tablespoons evaporated milk 1 egg
 1 pound confectioners' sugar, 1 teaspoon vanilla
 (sifted twice) 4 tablespoons butter
 4 squares chocolate

Combine evaporated milk with sugar, egg and vanilla. Melt chocolate with butter and add to mixture. Beat well, pour into buttered dish, refrigerate and cut into desired pieces.

QUICK WALNUT FUDGE

Mrs. Daniel Myers

1 package Royal pudding, 1 3/4 cups sifted confectioners'
 any flavor sugar
 1/4 cup margarine 1/4 teaspoon vanilla
 1/4 cup milk 1/2 cup chopped walnuts

Combine pudding, margarine and milk. Bring to a boil; cook 1 minute, stirring constantly. Remove from heat and blend in confectioners' sugar. Stir in vanilla and chopped walnuts. Pour into a greased pan and let stand until cold. To serve, cut into squares.

VANILLA CARAMELS

Mrs. Thomas Burns

2 cups sugar 1/2 cup butter
 Pinch of salt 2 cups evaporated milk
 2 cups corn syrup 1 teaspoon vanilla

Cook sugar, salt and syrup until it begins to thicken. Add butter and milk slowly and cook until it forms a soft, firm ball, stirring constantly. Add vanilla and pour in buttered pans. Cut in squares and wrap in waxed paper.

PEANUT BRITTLE

Mrs. George Ambrose

1/2 teaspoon margarine 1 cup sugar
 1 cup shelled peanuts 1/8 teaspoon baking soda

Spread margarine evenly, with fingers, on flat tray. Pour peanuts out close together on buttered tray. Melt sugar in sauce pan, on low heat; add soda. Stir quickly and while bubbling pour over peanuts. Cool; remove from tray and break into pieces.

OLD-FASHIONED POTATO CANDY

Mrs. George Medash

Pare and boil 1 potato, size of an egg. In a dish, mash potato smooth with a fork. Add to and mix 1 pound confectioners' sugar to consistency of dough. Sprinkle a little confectioners' sugar on board and roll to 1/4-inch thickness and spread with peanut butter. Roll, loosening from board with knife as you roll. Cut into slices as desired. A few drops of vanilla may be added to potato and sugar if desired.

PEANUT BUTTER CHOCOLATE EASTER EGGS

Mrs. John Jabjiniak

1 pound confectioners' sugar 1/2 teaspoon salt
 6 tablespoons peanut butter 1/2 cup milk
 1 teaspoon butter, soft 1 teaspoon vanilla
 6 tablespoons cocoa

Combine first 5 ingredients and mix until crumbly. Add remaining ingredients and mix well. Shape into small eggs; let stand for at least several hours. To coat, melt 4 ounces baking chocolate or German chocolate with 1/4 cup chipped paraffin in top of double boiler. Dip eggs in hot chocolate mixture with wire dipper, drain and place on waxed paper. Store in cool place.

EASTER EGGS

Mrs. George Medash

BASIC INGREDIENTS:

8-ounce package cream cheese Confectioners' sugar,
 1 tablespoon soft butter about 1 1/2-2 pounds
 1 cup shredded cocoanut 1/2 cup chopped walnuts

Cream cheese and butter by hand. Add cocoanut and nuts and mix well. Add confectioners' sugar gradually; use only enough sugar to be able to shape into eggs. This basic recipe produces a delicious butter-cream flavor.

VARIATIONS:

PEANUT BUTTER

Combine cream cheese, butter and desired amount of peanut butter (about 1/2 cup or more) and mix well before adding cocoanut and sugar. Less sugar will be required for peanut butter eggs.

FRUIT EGGS:

Combine cream cheese, butter, then add 1 small can crushed pineapple, well drained, and 1 small jar maraschino cherries, chopped and well drained. Add cocoanut and blend all ingredients well. Add confectioners' sugar, more sugar will be required for fruit eggs.

SHAPING AND COATING EGGS:

Eggs are best when made small, about 1 heaping teaspoon per egg. When shaped, place on waxed paper lined cookie sheets and let stand in cool place overnight. Coating may be of the following types of chocolate: German Chocolate, Unsweetened Chocolate or Morsels. Combining any two types is suggested. Melt chocolate in top of double boiler, add chips of paraffin to thin chocolate, just enough to make dipping easier. Store eggs in cool place.

OLD-FASHIONED TOMATO PRESERVES

Mrs. George Ambrose

2½ pounds ripe tomatoes
¼ cup lemon juice
Grated rind of 1 lemon

6½ cups sugar
1 bottle fruit pectin (Certo)

Peel tomatoes; crush. Measure tomatoes, there should be about 3½ cups of pulp. Cook over low heat 10 minutes; add lemon juice and rind. Combine tomato mixture and sugar in large kettle, bring to full boil over high heat, stirring constantly while cooking. Boil hard 2 minutes, remove from heat and stir in Certo. Skim and seal in hot, sterilized jars. Makes 6-½-pint jars.

STRAWBERRY OR RASPBERRY PRESERVES

Mrs. John Grega

1 quart berries
2 cups sugar

½ teaspoon butter

Clean and wash berries; drain. Combine with sugar and butter and boil 5 minutes. Now add 2 scant cups sugar and 2 teaspoons lemon juice. Boil on medium-low heat for 15 minutes. Pour into earthen bowl and let stand until thick, stirring occasionally. Place in sterilized glasses and seal with paraffin or lids.

WINTERTIME STRAWBERRY PRESERVES

Mrs. George Ambrose

3 16-ounce (or 4 12-ounce)
packages frozen straw-
berries
6 cups sugar

½ bottle liquid fruit pectin
(Certo)

Thaw strawberries. Measure 4¾ cups into a very large sauce pan. Add sugar and mix well. Place over high heat, bring to a full rolling boil and boil hard for 1 minute, stirring constantly. Remove from heat and stir in Certo. Stir and skim for 5 minutes to cool slightly, and prevent floating fruit. Ladle into hot, sterile jelly glasses. Paraffin at once. Makes about 11-6-ounce glasses.

PEACH CONSERVE

Mrs. John Grega

1 orange, sliced thin, then
diced
6 cups peaches (peeled and
mashed)
Juice of 1 lemon

½ cup bleached raisins
(or marischino cherries)
4 cups sugar
½ cup chopped walnuts or
pecans

Put diced orange into a large sauce pan, cover with water and bring to a boil. Simmer until rind is tender. Add all ingredients except nuts; mix well and cook until thick and clear. Just before removing from heat, add nut meats. Pour into sterilized glasses and seal with paraffin (pint jars may be used, seal as for canning). NOTE: It is important that select peaches are used, carefully chosen. If they are too ripe, the conserve will darken.

Preserving Relishes Canning



It's a proud moment when you open your first jar of your own peaches, pickles, jam, or luscious chili sauce! These recipes for putting up your own will help to assure you a maximum amount of applause from your family and friends. Even if you never preserved or pickled before, it will be easy, (we know, because we've done it).

CRANBERRY RELISH #1

M.B. Rish

- | | |
|-----------------------------|----------------------------------|
| 1 package fresh cranberries | 1 can crushed pineapple, drained |
| 2 oranges | 1 cup sugar |
| 2 apples, peeled | ¾ cup walnuts, optional |

Chop or grind all ingredients. Add sugar and mix well. Allow to stand until set.

CRANBERRY RELISH #2

- | | |
|-------------------------|---------------------------|
| 1 package lemon Jello | 1 apple, peeled and diced |
| 1 can whole cranberries | ½ cup chopped walnuts |

Dissolve jello in 1 cup water, allow to partially set. Add remaining ingredients and chill.

MADGE'S RELISH

Mrs. Frank Smith

- 12 green peppers
- 12 red peppers
- 12 medium onions
- 12 green tomatoes
- 3 tablespoons salt
- 2 pounds sugar

DRESSING:

- 3 tablespoons dry mustard
- 3 tablespoons tumeric
- 3 tablespoons flour

Grind vegetables, add salt and set for 1 hour. Squeeze out liquid and cover with vinegar. Add sugar and cook slowly for 1 hour. Combine ingredients for dressing and mix into relish mixture. Simmer for ½ hour. Cool; put in sterilized jars and seal.

SWEET RELISH

Mrs. Edward Quinn

- | | |
|----------------------------|--------------------------|
| 4 cups cabbage | 5 tablespoons salt |
| 2 cups sweet red peppers | 1 tablespoon celery seed |
| 2 cups sweet green peppers | 1 cup sugar |
| 1 hot pepper | 1 quart vinegar |
| 1 cup onion | |

Chop all vegetables; combine and add salt. Let stand 20 minutes. Drain off liquid. Add remaining ingredients, mix well and boil 5 minutes. Put into sterilized jars and seal. Serve on hot dogs or hamburgers.

RED BEET RELISH

Mrs. Daniel Myers

- | | |
|--------------------------------|---------------------|
| 6 red beets, cooked and peeled | 2½ cups vinegar |
| 6 green peppers | 1½ cups water |
| 1 stalk celery | 3 cups sugar |
| 3 large onions | 3 teaspoons salt |
| | 1½ teaspoons pepper |

Grind vegetables. Combine remaining ingredients and add vegetables. Boil for 20 minutes. Put into sterilized jars and seal.

CHOW CHOW

Mrs. Edmund Welsko

- | | |
|-----------------------|-----------------------------|
| ½ peck green tomatoes | 6 cups sugar |
| 3 dozen cucumbers | 1½ tablespoons celery seed |
| ¼ peck onions | 1½ tablespoons mustard seed |
| 2 heads cauliflower | 3 tablespoons tumeric |
| 1 dozen peppers | 1 small box dry mustard |
| 2 stalks celery | 1½ tablespoons pepper |
| 2 quarts vinegar | |

Cut up all vegetables in large canning pot. Add vinegar, sugar and spices and boil about 1 hour or longer until thick and vegetables are done. Fill sterile jars and seal. Makes 11 quarts.

CHOW-CHOW

Mrs. John Kluck

- | | |
|--|---------------------------|
| 1 peck green tomatoes (about 12½ pounds) | 1 quart vinegar |
| 8 large onions | 1 tablespoon cinnamon |
| 10 green bell peppers | 1 tablespoon allspice |
| 3 tablespoons salt | ¼ teaspoon cloves |
| 6 hot peppers, chopped | 3 tablespoons dry mustard |
| 1¾ cups sugar | Few bay leaves |

Chop tomatoes, onions, peppers together and cover with salt; stir and let stand overnight. Drain off liquid; add the hot peppers, sugar, vinegar and spices (tie spices in cheese cloth); allow to boil slowly until tender (about 15 minutes). Pack tightly into sterilized jars, seal and process in water bath at simmering temperature (180 F) for 15 minutes.

CHOW-CHOW

Mrs. Francis Boyle

- | | |
|--------------------|-----------------------|
| 1 head cauliflower | ½ peck green tomatoes |
| 1 stalk celery | ¼ peck small onions |
| 3 dozen cucumbers | |

Cut up ingredients listed above and mix in 1 cup salt; let stand overnight. The next morning, drain off liquid. Put into cooking pot and add the following mixture:

- | | |
|-------------------------|------------------------------|
| ½ gallon vinegar | 1 teaspoon (or more) tumeric |
| 2 teaspoons celery seed | 5 cups sugar |

Cook until soft, then make paste of the following ingredients:

- | | |
|---|----------------------------|
| 2 cups flour | Enough water to make paste |
| ½ box Colman dry mustard or jar French's prepared mustard | |

Add to vegetables and cook at least 7 minutes with flour mixture. Put into hot, sterilized jars and seal.

CHOW-CHOW

Olga Lutz

- | | |
|---|-----------------------------|
| 1 dozen carrots | 6 red sweet peppers |
| 2 large heads cauliflower | 1 dozen heavy green peppers |
| 1 stalk celery | 8 quart pot green tomatoes |
| 6 parsley roots | 18 medium onions |
| 8 quart pot cucumbers,
(remove seeds, do not peel) | |

Cut up and part cook carrots separately and discard juice. Cut up and part cook cauliflower and discard juice. Cut up and cook celery and parsley together and SAVE JUICE. Cut up cucumbers, peppers and green tomatoes and onion in a large pan. Sprinkle 1 cup salt over them, mix thoroughly and let stand for 3 hours. Drain off excess liquid. Place all vegetables together in one large cooking pot, pouring the following mixture over them:

- | | |
|----------------|-------------------|
| 1 cup salt | ½ can dry mustard |
| 5 pounds sugar | 1 quart vinegar |
| ½ can tumeric | |

Cook slowly, until celery and carrots are soft. Place in hot, sterilized jars and seal. Makes about 9 quarts.

NINE DAY SWEET PICKLES

Mrs. Bernard Balas

FIRST FIVE DAYS

Take even sized pickles, as many as you want. Make brine of 1 cup of salt to each gallon of water. Cut pickles in 1-inch chunks. Be sure that all pickles are covered. Let stand in this brine for 5 days...

SIXTH DAY:

Drain and put in clear cold water.

SEVENTH DAY:

Drain. Make a solution of 2 tablespoons alum to each gallon of water. Put on stove and bring to boil. Drop pickles in this solution and boil for 7 minutes; stir well so they boil evenly through, then take out of this water and drain well. Put pickles back in crock and make the following syrup:

- | | |
|---------------------------|----------------|
| 1 tablespoon mixed spices | 4 cups sugar |
| 3 cinnamon sticks | 4 cups vinegar |

Tie spices and cinnamon sticks in bag. Reboil this syrup for 3 days.

SEVENTH, EIGHTH AND NINTH DAY:

pour over pickles each time. On the NINTH DAY, pack pickles in sterilized jars and pour syrup over the pickles in jars and seal. This will keep in open crock for a long time.

BEET PICKLES

Mrs. Lanning Bachman

Cooked beets, peeled and cut into pieces 1 cup vinegar
1 quart water 1 cup sugar

Combine water, vinegar, and sugar; bring to a boil. Add cut beets and cook 2 to 5 minutes. Fill sterile jars and seal. (Make additional pickling mixture, if you need, to cover beets.)

PEPPER HASH

Mrs. Edmund Smith

Grind in meat grinder with coarse blade the following:

1 dozen red peppers 15 onions
1 dozen green peppers

Pour boiling water on; let stand 15 minutes; drain. Pour more boiling water on; let stand 15 minutes; drain. Add:

3 tablespoons salt 1½ pints vinegar
3 cups sugar

Boil 15 minutes and put into sterilized jars and seal.

WATERMELON PICKLES

Mrs. Bernard Balas

3 pound sugar 1 teaspoon mace
1 quart cider vinegar 1 teaspoon cinnamon
Rind of 1 watermelon 1 teaspoon cloves or oil of cloves
1 teaspoon allspice

Remove all green and pink portions from thick, firm rind and cut into any length or size. Make a syrup of sugar and vinegar. Add other spices; cook together 1 hour. Drop in peeled watermelon rind. Cook thoroughly until tender. Skim out rind and place in jars. Cook the syrup until quite thick and pour boiling over the watermelon rind in jars and seal.

COCKTAIL PICKLES

Mrs. Harold Rarich

7 pounds cucumbers, sliced 4½ pounds white sugar
½-inch thick 1 tablespoon salt
1 gallon cold water 1 tablespoon celery seed
1 cup hydrated lime 1 tablespoon whole cloves
2 quarts white vinegar 1 tablespoon mixed pickle spices

Place cucumber slices in cold water and Hydrated lime, let stand 24 hours, stirring occasionally. Drain, wash well, put in crock and cover with cold water, let stand 3 hours and drain again. Heat vinegar, sugar, salt and spices; pour hot over pickles and let stand overnight. Simmer 35 minutes. Fill sterile jars and seal. Makes approximately 10 pints. Sweet and real crisp.

CHILI SAUCE

Mrs. Frank A. Carr

½ bushel tomatoes (28 pounds) ½ cup salt
6 medium size peppers, 3 red, 5 cups vinegar
3 green 5½ cups sugar
6 medium size onions ¼ cup ketchup spice
6 stalks celery

Wash tomatoes, cut in quarters and cook about ½ hour or until soft. Strain. Bring to a slow boil. Grind peppers, onions and celery and add to tomato juice. Add salt, vinegar, sugar and ketchup spices. Continue cooking until desired thickness, stirring frequently. Pour the hot chili in sterile pint jars, seal immediately. Makes about 12 pints. NOTE: To assure right consistency, cook in small quantities (no more than 2 quarts to each pot).

CHILI SAUCE

Mrs. Victor Piazzzi, Sr.

4 sweet red peppers 3 cups sugar
1 quart chopped onions 3 teaspoons ground cloves
1 stalk celery 3 teaspoons ground allspice
1 peck tomatoes 4 teaspoons salt
3 cups vinegar

Grind peppers, onions, and celery. Add tomatoes which have been peeled and cut. Add remaining ingredients and cook for 3 to 4 hours, until thick. Pour, boiling hot, into hot jars; seal at once.

CHILI SAUCE

Mrs. Paul Yori

30 tomatoes 1 teaspoon pepper
½ dozen green peppers, 1½ teaspoons cinnamon
cut fine 1 teaspoon allspice
4 cups onion, cut fine 1 teaspoon nutmeg
2 cups sugar 1/8 teaspoon ginger
2 cups vinegar A few cloves, if desired
1 tablespoon salt

Peel tomatoes and put into large kettle along with cut peppers and onions; add sugar, vinegar and spices; bring to a boil. Reduce heat and cook about 2 hours. Fill sterile jars and seal or put in pint or half-pint freezer containers and place in freezer. Yields about 10 pints.

BREAD AND BUTTER PICKLES

Mrs. John Kluck

8 large cucumbers, sliced 2 teaspoons celery seed
2 medium onions, sliced 1 teaspoon cinnamon
¼ cup salt 2 teaspoons tumeric
2 cups vinegar 4 green peppers, cut fine
3 cups sugar